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THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 83

SEPTEMBER 20, 1930

Number 12

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

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SEPTEMBER 20, 1930

Chicago and New York

Sell More Lard by Improving Lard Quality

*Lard Color, Flavor and Stability
May Be Improved by Studying and
Adopting Proper Operating Methods*

Lard must be made better—as well as sold better—if it is to hold its own in competition with other cooking fats.

Recognizing this fact, most packers eagerly seek improved methods.

They realize that lard production must become more and more an exact process, rather than the "by guess and by gosh" habit of the past.

The meat packer has the finest and purest raw material from which to manufacture lard that it is possible to obtain. It should not be difficult to secure an equally fine finished product.

Better Lard Can Be Made

It is recognized that the odor and color of much lard now coming on the market could be improved.

Odor is often the result of cooking the fats with portions that contain small particles of lean meat, or other cuts that impart a "meaty" flavor to the finished product.

As most of the consuming public likes a very white lard, the elimination of color is desirable.

Moisture in lard, too, should be brought to the lowest point possible to improve keeping qualities.

For the purpose of developing a bland product, of improving color and

removing moisture, lard is filtered in conjunction with one or more agencies such as fuller's earth, diatomaceous earth and activated carbon. Each of these products performs a different function in improving the quality of the lard.

Aids to Lard Filtration.

Fuller's earth removes color, particularly yellow color, by the process of absorption.

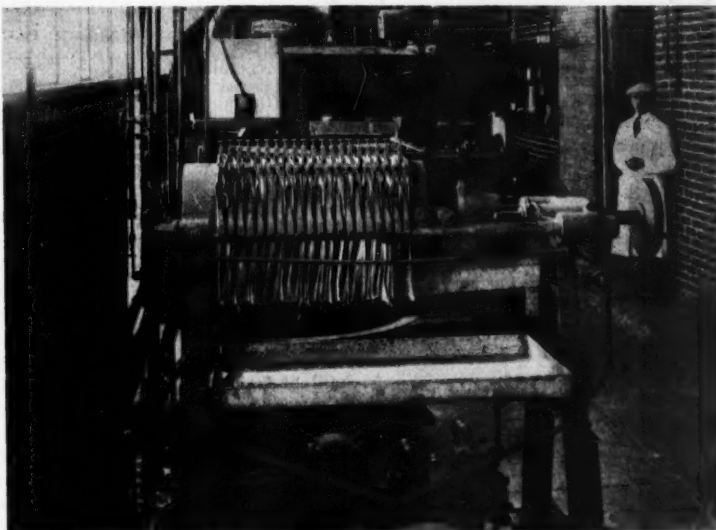
Diatomaceous earth, or kieselguhr, acts as a filter bed, removing moisture

and impurities of a more solid nature.

Activated carbon combines decolorizing action, particularly the removal of red colors, with ability to absorb impurities and to remove odors from the product.

Some packers use only one of these products, and others use fuller's earth in combination with diatomaceous earth or in combination with activated carbon for best results.

Many advantages are recognized in the use of these filter aids provided cor-



COMPACT LAY-OUT IN THE LARD DEPARTMENT.

The filter press in the foreground constitutes an important piece of equipment in any lard refinery. Just beyond this press is the bleaching kettle, and in the background is the cooker used in this high-pressure-vacuum system of lard manufacture known as the Laabs process. The installation was made by the Albright-Nell Company in the Luer Packing Company's plant, Los Angeles, Calif.

rect methods of treating the lard are observed.

Such methods are outlined in the following article by a recognized expert in the refinery field.

Filter Aids for Lard

By John P. Harris, C. E.

Current methods of manufacturing pure lard are marked by the inclusion of certain colors and foreign substances which should be eliminated in order to make the lard more acceptable to the housewife, baker and other consumers. Therefore it has been common practice for many years to dry, filter and decolorize pure lard before

tain a reddish or brownish cast, and there is a tendency for the product to contain some gluey or mucilaginous material in colloidal suspension.

Not True Hog Fat Flavor and Odor.

Filter aids are intended to remove these colors and foreign substances as far as possible, and also to remove the "meaty" flavor and odor which the pure lard takes on through being cooked or rendered at high temperatures in the presence of meaty tissues.

It should be marked here that pure hog fat prior to rendering does not contain any such "meaty" flavor and odor. The characteristic "lard" flavors and odors are not true hog fat odors

nical discussion of the causes of rancidity and decomposition in pure lard. But it is generally believed that the inclusion of certain percentages of oxygen by volume produces rancidity, and that the presence of moisture, with impurities, tends toward the splitting or decomposition of pure lard.

There seems to be little doubt that contacting of pure lard with so active a material as fuller's earth, when exposed to the air, tends to promote the inclusion of oxygen, and it may also tend to lower the resistance to rancidity. Such oxidation apparently proceeds more rapidly at higher temperatures, such as are conveniently used in bleaching or decolorizing pure lard with fuller's earth.

There appears to be no evidence to lead to the belief that such oxidation is a necessary part of bleaching with fuller's earth, because fully as good or better decolorizing action may occur under vacuum when air and oxygen are completely excluded. In fact, oxidations in fats containing a large proportion of saturated fatty acids is usually accompanied by discoloration.

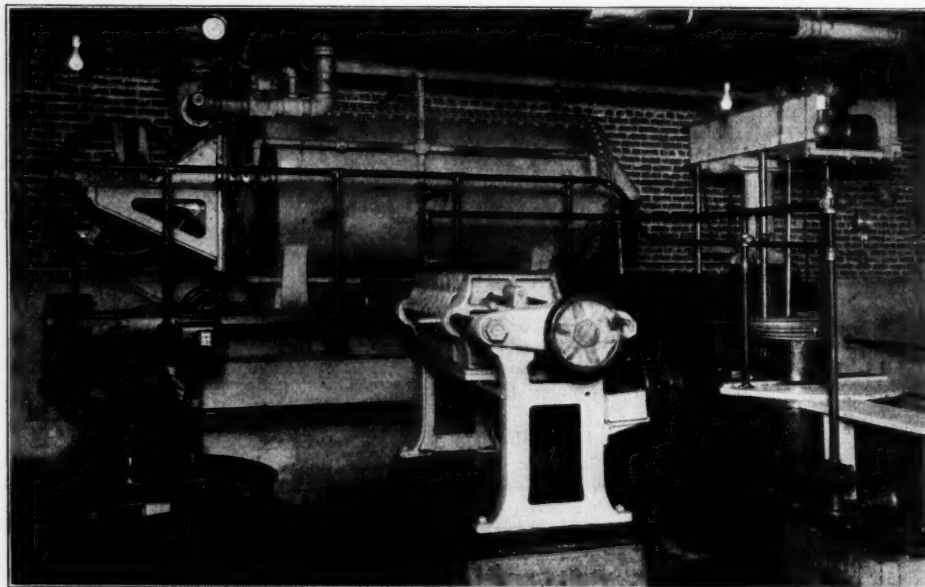
It is to be recommended therefore, that in all decolorizing, deodorizing and purifying operations, exposure

to oxygen be eliminated as far as possible and that minimum temperatures be used in contacting and in filtering. This is desirable not only because there is evidence that oxidation is effected much less readily at lower temperatures, but because colloidal impurities are generally much more easily removed by filtration, at lower temperatures, while at high temperatures they may pass through the filter with the lard.

Use of Fuller's Earth.

Fuller's earth is the oldest of all filtering aids popularly used and its application in the American packing house dates back almost to the first production of pure lard on a large scale.

The early use of fuller's earth was surrounded with mystery, and the refiner in the packinghouse liked to create (Continued on page 33.)



LARD REFINING EQUIPMENT FOR THE SMALLER PACKER.

Installation for refining lard in the plant of the T. L. Lay Packing Co., Knoxville, Tenn. This shows the bleaching kettle with the filter press in the foreground.

The dry melter in the rear and the cracking press on the right are located in a relatively small space, making a compact manufacturing installation for the production of refined lard. The equipment was furnished by the Cincinnati Butchers' Supply Co.

chilling and packaging it.

It is not the purpose of this article to discuss any method of pure lard production, or to express any preference for any form of filter aid. It is simply to set down suitable methods for the use of filter aids, with a brief explanation of why and how they may be practically applied to pure lard as commonly produced.

For many years past, the bulk of pure lard production has been in closed tanks under pressure, the product being known as "prime steam lard." Prime steam lard, as produced, tends toward a bluish or greenish color and contains considerable moisture and some foreign matter from tissue, bones, etc., which may be held in colloidal suspension in the lard even after it has been thoroughly settled.

Open kettle and other lards may con-

and flavors at all, but come through the method of preparation. This is true also of color and impurities.

Three filter aids may be applied to pure lard for the purpose of removing color, impurities, flavor and odor. They are fuller's earth, diatomaceous earth (kieselguhr), and activated carbon. These three filter aids perform very different functions and their purpose will be described separately.

It seems desirable at this point to bring out the fact that, although there are advantages, as enumerated above, in the application of filter aids to pure lard, there exists also some possible disadvantage, providing the best methods of treating are not observed.

Aids to Filtration.

It is, of course, impossible in the space here available to go into a tech-

DAILY MARKET SERVICE to Report Trading in Fancy Grades of Cured Pork Products

Increased demand for closer-selected, better-trimmed and milder-cured meats is bringing about changed conditions both in the buying and selling of pork products.

These changes have resulted in the development of fancy grades of cured products costing substantially more to produce than standard cuts.

Differences in costs between fancy and standard grades of cured meats necessarily call for recognition in prices.

Strictly fancy grade cured products should be bought and sold as such.

The seller has a right to expect a margin over the market on standard grade, to cover the cost of selection, trim and special curing of the fancy grade.

Liberal sales of these fancy brand meats have been made, but they have been lost sight of because there were no market quotations on such product.

Beginning Monday, September 22, a record of transactions in such fancy grades will be made in THE NATIONAL PROVISIONER DAILY MARKET SERVICE. The trade will be given this information with the same accuracy and efficiency that has made THE DAILY MARKET SERVICE the trading authority and a recognized basis of settlement in trading for the past six years.

Service to Buyer and Seller

This is done as a service both to buyer and seller.

Buyers who demand special trim and cure are willing to pay for them. On the other hand, buyers who do not require this type of product should not be called upon to pay on the same basis as those who do.

Both the buyer and seller should be better served as sharper grade lines are drawn in reporting market quotations in cured pork products.

The inclusion of market quotations on fancy grades in THE NATIONAL PROVISIONER DAILY MARKET SERVICE should be of

value to packers producing their own supply of fancy grades.

Start of the Market Service.

It was nearly seven years ago—October 22, 1923, to be exact—that THE NATIONAL PROVISIONER established its DAILY MARKET SERVICE.

This action was taken in response to demand from the trade for an impartial and authoritative market report which should cover the large volume of trading in provisions and lard which up to that time had no recognized guide.

Establishment of this service had the hearty cooperation of both the industry and the government. It came speedily to be recognized as the official market guide, not only in trading but also in the establishment of product values in the settlement of contracts, claims, suits, etc.

Its purpose has been to report the market as it actually exists each day, on the basis of movement of product in trade.

Giving a True Picture.

There have been times, particularly in a narrow market, when it has been difficult to quote the exact price situation. Sometimes sales are so limited that quotations based on them without explanation would not properly reflect the general market.

For example, a car or two of a particular product might be sold either on account of age or for other reasons at a discount under the general market,

whereas additional quantities would not be sold or could not be bought on the same basis.

To quote such sales without comment would be misleading to the trade. Therefore, whenever the information is available the controlling factors in the transaction are reported.

Again, there may be times in which no trades are made on a given product, and yet there may be wide variance between bid and asked prices. In such instances the situation must be clarified in the comment. This has been the policy in the past.

Facts, Not Opinions.

Throughout the seven years of existence of the DAILY MARKET SERVICE expression of opinion has been avoided. Facts only are reported.

Recognizing the importance of keeping the industry thoroughly posted on market conditions and market quotations on basic packinghouse products, THE NATIONAL PROVISIONER feels keenly its responsibility to reflect the market to the trade as accurately and as promptly as possible.

Under the new plan for reporting certain provision trading three sets of quotations will be shown on hams, picnics and bellies—one for green product and two for cured.

Regular, boiling and skinned hams green will carry "standard" quotations. The S. P. product will be quoted under both "standard" and "fancy." The same is true of picnics.

Quotations will be given on green square cut and seedless bellies, and the cured bellies will be quoted under both sweet pickle and dry cure.

Dry salt clear bellies will be quoted under the two grades—standard and fancy. Rib bellies will continue to be quoted as in the past.

Both the standard and export trim of dry salt fat backs will be quoted.

How New Quotations Look.

A sample of the new line-up of quotations is given here. The figures do not represent any day's quotations, but are given to show how the service will be carried on beginning Monday, September 22, 1930.

	REGULAR HAM.		
	Green. Standard.	Sweet Pickled. Standard.	Fancy.
8-10	19	19½	20½
10-12	18½	18½	19½
12-14	18½	18	19
14-16	18½	18	19
10-16 range.....	18½

(Continued on page 42.)

Better Trade Service

Because of increasing demand for fancy grades of cured pork products, a change is being made in some price quotations in THE NATIONAL PROVISIONER DAILY MARKET SERVICE.

This change applies to quotations on hams, picnics, bellies, D. S. bellies and D. S. fat backs.

All green cuts will be quoted on the basis of standard trim.

Prices on sweet pickle standard and sweet pickle fancy hams—regular, boiling and skinned—will be shown.

In picnics, sweet pickle standard and fancy will be quoted, and in the case of bellies quotations on cured will be shown under both sweet pickle and dry cure.

Both standard and fancy D. S. bellies will be quoted, and prices for both standard and export trim in fat backs will be shown.

This change is made in the belief that it will make the DAILY MARKET SERVICE far more valuable to its users, whether sellers or buyers of product.

HIDE EXCHANGE TRADING YEAR.

During the first fiscal year of its existence the New York Hide Exchange handled 7,981 hide contracts, totaling 319,240,000 lbs.

It is pointed out that trading on the exchange has been limited to some extent by unfamiliarity of the trade with future contract trading and also by the disturbed business conditions throughout the world. However, during June and July of the first year, which ended July 31, an increase of 200 per cent was recorded over the same months a year earlier.

Hide values during the year under review have declined to extremely low levels. The price of light native cows, which furnish the basis grade on the exchange, declined 30 per cent and on August 19 were at the lowest level since 1924.

In his statement to members President Milton R. Katzenberg said "there was no material difference in the domestic production of hides during the first seven months of 1930 compared with that of last year, according to the recorded number of cattle slaughtered. The net imports of hides during the first six months of 1930 were approximately 22 per cent higher than during the corresponding period last year, but this is attributable to some extent to the natural desire to import hides before the contemplated duty would become effective. A material decrease in such imports has been reflected since the duty has been in force."

Consideration is being given to suggestions from the industry to list other commodities allied to hides and skins for futures trading on the exchange.

The exchange now has a membership of 262, of whom 203 are in the United States. The other 59 are located in 12 countries, 35 being in France, 5 each in England and Germany, 4 in Holland, 2 each in Czechoslovakia and Belgium and one each in Argentina, Brazil, Canada, China, Cuba and Spain. The board of governors has recommended that the annual dues be fixed at \$250.

HIDE EXCHANGE ELECTS.

The following officers were elected at the annual meeting of the New York Hide Exchange, held September 16, 1930: President, Edward L. McKendrew, Armand Schmoll, Inc.; first vice-president, Armand Schmoll, Jr., Schmoll Fils Association, Inc.; second vice-president, Claude Douthit, American Hide & Leather Co.; treasurer, Floyd Y. Keeler, Orvis Bros. & Co.

The governors are as follows: Leo Arnstein, J. H. Rossbach & Bros., Inc.; George B. Bernheim, R. Neuman & Co.; Louis F. Clarendon, M. E. Clarendon & Sons Co., Inc.; I. Henry Hirsch, Adolph Hirsch & Co., Inc.; Milton R. Katzenberg, Andresen Stern, Inc.; Ed-



EDWARD L. MCKENDREW.

Elected president of the New York Hide Exchange.

ward F. Kiernan, Griess-Pfleger Tanning Co.; Jerome Lewine, H. Hentz & Co.; Fraser M. Moffat, Tanners' Council of America; Edward G. Ong, United States Leather Co.; Joseph A. Sisto, J. A. Sisto & Co.; Henry L. Sutton, Sands & Leckie.

JULY CANNED MEAT EXPORTS.

Exports of canned meats from the United States during July were as follows, according to the U. S. Bureau of Foreign and Domestic Commerce: Beef, 70,388 lbs.; value, \$32,947. Pork, 618,346 lbs.; value, \$243,603. Sausage, 94,157 lbs.; value, \$22,950. Other canned meats, 174,411 lbs.; value, \$31,759.

Shipments to non-contiguous countries were as follows: Alaska—Beef, 24,642 lbs.; value, \$6,007. Sausage, 7,272 lbs.; value, \$2,135. Hawaii—Beef, 23,144 lbs.; value, \$5,500. Pork, 8,494 lbs.; value, \$2,811. Sausage, 9,730 lbs.; value, \$3,207. Other canned meats, 66,294 lbs.; value, \$10,361. Porto Rico—Beef, 372 lbs.; value, \$109. Pork, 17,396 lbs.; value, \$2,217. Sausage, 44,947 lbs.; value, \$8,873. Other canned meats, 5,064 lbs.; value, \$972.

FINANCIAL NOTES.

Listing of 131,349 shares of Mickelberry's Food Products Co. common stock on the Chicago Stock Exchange was approved this week. The stock, all of which is outstanding, will be admitted to trading the coming week. The issue is junior to an outstanding issue of 8,000 shares of \$3.50 dividend preferred of \$40 par value. Total assets of the company as of August 23 are listed at \$930,385 and current liabilities as of that date totaled \$178,276.

A quarterly dividend of \$1.75 has been declared by Wilson & Co., on its 7 per cent preferred stock, to apply against cumulative dividends for the period ended October 31, 1929.

NOTES OF "NEW COMPETITION."

Plans of the Jewel Tea Company for acquiring an interest in the Van Camp Packing Co. are reported to be abandoned, according to M. H. Karker, president of Jewel.

Details of the acquisition of Kirkman & Son by the Colgate-Palmolive-Peet Co. contemplate acquiring from Kirkman all assets excepting cash and securities not exceeding \$670,000, subject to all liabilities as shown on the balance sheet as of June 30, 1930, of Kirkman & Son, except income and franchise taxes. In connection with the acquisition there will be an issue of 31,700 additional shares of preferred stock, less the amount of cash and securities retained by Kirkman. Application has been made for a total listing of 71,000 additional 6 per cent preferred shares.

Earnings of the General Foods Corporation for 1930 are estimated at close to \$4 a common share compared with \$3.89 last year, according to President Colby M. Chester. Cash sales for August show a satisfactory increase over the corresponding month of 1929, Mr. Chester said. Results for the remainder of the year are dependent on the maintenance of present price levels, and there is no indication of a further price decline but some promise of improvement, he pointed out.

PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on September 17, 1930, or nearest previous date, together with number of shares dealt in during the week, and closing prices on September 10, or nearest previous date:

	Sales.	High.	Low.	Close.	Sept.	Sept.
	Week ended			Sept. 17.	17.	10.
	Sept. 17.—Sept. 17.—					
Amal. Leather.	100	20	20	20	24	
Do. Pfd.	100	34	34	34	34	
Amer. H. & L.	100	19 1/2	19 1/2	19 1/2	17	
Do. Pfd.	100	48 1/2	48 1/2	48 1/2	47	
Amer. Stores.	700	48 1/2	48 1/2	48 1/2	47	
Armour A.	2,800	5 1/4	5 1/4	5 1/4	5 1/4	
Do. B.	4,700	3	3	3	3 1/4	
Do. Pfd.	100	7 3/4	7 3/4	7 3/4	7 3/4	
Do. Del. Pfd.	100	2 1/2	2 1/2	2 1/2	2 1/2	
Barnett Leather	100	2 1/2	2 1/2	2 1/2	2 1/2	
Beechnut Pack.	100	50	50	50	50	
Bohach, H. Co.	100	75	75	75	75	
Do. Pfd.	100	105	105	105	105	
Brennan Pk. A.	100	18	18	18	18	
Do. B.	100	17 1/2	17 1/2	17 1/2	17 1/2	
Chick. C. Oil.	300	17 1/2	17 1/2	17 1/2	17 1/2	
Childs Co.	3,600	52 1/2	52 1/2	52 1/2	55 1/2	
Cudahy Pack.	100	43	43	43	42 1/2	
First Nat. Strs.	3,100	55 1/2	55 1/2	55 1/2	57 1/2	
Gen. Foods	14,400	57 1/2	57 1/2	57 1/2	57 1/2	
Gobel Co.	2,100	8 1/2	8 1/2	8 1/2	8 1/2	
Gr. A. & P. 1st Pfd.	100	119 1/2	119 1/2	119 1/2	118 1/2	
Do. New	20	210	210	210	215	
Hormel, G. A.	600	30	30	30	31 1/2	
Hygrade Food.	400	9 1/2	9 1/2	9 1/2	10	
Kroger G. & B. 60	800	32 1/2	31 1/2	31 1/2	27 1/2	
Libby McNeill.	3,400	15 1/2	15 1/2	15 1/2	15 1/2	
McMarr Strs.	300	14 1/4	14 1/4	14 1/4	14 1/4	
Mayer, Oscar	100	4 1/2	4 1/2	4 1/2	4 1/2	
M. & H. Pfd.	150	28 1/2	28 1/2	28 1/2	29 1/2	
Morrell & Co.	100	58	58	58	58	
Nat. Ed. Pfd.	100	5 1/2	5 1/2	5 1/2	5 1/2	
Nat. Leather.	600	1 1/4	1 1/4	1 1/4	1 1/4	
Nat. Tea.	3,500	24	23 1/2	23 1/2	23 1/2	
Proc. & Gamb.	1,600	74	74	74	74 1/2	
Rath Pack.	150	21 1/2	21 1/2	21 1/2	21 1/2	
Safeway Strs.	9,300	74 1/2	73 1/2	73 1/2	74 1/2	
Do. 6% Pfd.	60	90 1/2	90 1/2	90 1/2	90 1/2	
Do. 7% Pfd.	10	103	103	103	103	
Stahl Meyer	100	24 1/2	24 1/2	24 1/2	24 1/2	
Strauss R. Strs.	3,300	14 1/2	14 1/2	14 1/2	14 1/2	
Swift & Co. New	1,200	30	30	30	30 1/2	
Do. Int'l.	2,900	34 1/2	34 1/2	34 1/2	34 1/2	
Trans. Port.	500	20 1/2	20 1/2	20 1/2	21 1/2	
U. S. Cold Stor.	100	35	35	35	35	
U. S. Leather.	1,200	9 1/2	9 1/2	9 1/2	9 1/2	
Do. A.	300	15 1/2	15 1/2	15 1/2	17 1/2	
Do. Pfd.	300	70 1/2	70 1/2	70 1/2	70 1/2	
Wesson Oil	900	26 1/2	26 1/2	26 1/2	26 1/2	
Do. Pfd.	300	57	57	57	57	
Wilson & Co.	500	3 1/2	3 1/2	3 1/2	3 1/2	
Do. A.	1,000	9 1/2	9 1/2	9 1/2	9 1/2	
Do. Pfd.	200	47 1/2	47 1/2	47 1/2	47 1/2	

Uniform Meat Inspection and Trade Code Operation to Be Convention Topics

A report on uniform inspection by the Commission on Inspection, of which Oscar G. Mayer is chairman and George L. Franklin is vice chairman, will be a feature of the twenty-fifth annual convention of the Institute of American Meat Packers, which will be held at the Drake Hotel, Chicago, on October 20-22.

The Commission on Inspection was appointed following the action of the convention last year. It passed without a dissenting vote a resolution declaring "that a uniform and adequate state inspection law, to be enforced by the federal and state governments in co-operation, is desirable," and that the members of the Institute would "support the passage in their respective states of such a law," and authorizing the appointment of a committee "to draft an appropriate measure and to work out and follow up plans for its passage in the different states."

The commission is composed of packers associated with plants operating under local and state inspection, as well as federal inspection.

Since its appointment the Commission has held several meetings and has made a careful study of the subject. A tentative draft of a measure to provide for a uniform state inspection law, to be enforced by the federal and state governments in co-operation, has been prepared.

The report of the Commission on Inspection will be made at the session on Tuesday afternoon, October 21.

How Trade Code Works.

At this same session there will be a discussion of "Progress and Problems in Trade Practices," and reports to be presented will also outline the progress which has been made and discuss some of the problems which have been encountered in applying the code.

Discussions of merchandising will feature the session on Tuesday morning, October 21. One of the speakers will be Frank M. Firor, president of Adolf Gobel, Inc., of New York, who will discuss "Experiments with Firm Prices."

At the opening session on Monday morning, October 20, in addition to the annual report by the President, the report of the Treasurer and the award of gold and silver buttons, there will be a discussion of "Trends in the Live Stock Industry" by a well-known rep-



TO REPORT ON UNIFORM MEAT INSPECTION.

Oscar G. Mayer, chairman of the Commission on Inspection.

representative of that industry, and John A. Kotat, Secretary-Manager of the National Association of Retail Meat Dealers, will extend greetings from the retail meat industry.

Operating and Merchandizing.

Other subjects discussed at this session will include "A New Method of Deheading Hogs," which has been developed under the auspices of the Institute, and a talk by E. L. Rhoades, Associate Professor of the University of Chicago, and editor of "The New Era in Food Distribution," on Some

Information About Voluntary Meat Chains," based on research financed by the Institute and the University of Chicago.

Howard C. Greer, Director of the Institute of Meat Packing, will outline opportunity for members to improve the training of their personnel.

Dr. W. Lee Lewis, director of the Institute's Department of Scientific Research, and of the Research Laboratory of the Institute of American Meat Packers, founded by Thomas E. Wilson, at The University of Chicago, will discuss "Some Information About Lard from Research by the Institute and Others."

Other Program Features.

Sectional meetings for departmental executives and others, as previously announced, will be held on Friday and Saturday, October 17 and 18, preceding the general convention sessions.

Entertainment features of the convention will include a dinner dance and entertainment on Monday night.

The Institute will co-operate with The University of Chicago and other organizations, as previously, in holding on Wednesday, October 22, at The University of Chicago, the Seventh Conference of Major Industries. The subject of the Conference will be "The Current Situation." The speakers will include Julius H. Barnes, chairman of the board of the United States Chamber of Commerce, and M. H. Aylesworth, president of the National Broadcasting Company.

On Wednesday evening the Institute, the University and other organizations will join in giving a dinner to leaders of education and industry. Noted industrial leaders and distinguished educators will be guests of honor. Speakers will be announced later.

INSTITUTE PRIZE AWARDS.

A meeting of the Special Committee on Awards of the Institute of American Meat Packers was held Tuesday afternoon at the Institute offices for a preliminary discussion of the 1930 Institute awards. Members of this special committee are H. P. Henschien, chairman; A. W. Cushman, George M. Foster, S. C. Frazel, H. J. Koenig, Donald Mackenzie and R. E. Yocum.

Watch the "Wanted" page for business opportunities.

Packers' Convention Program

Drake Hotel, Chicago.
Friday, October 17.

Sectional Meetings.

Saturday, October 18.

Sectional Meetings.

Sunday, October 19.

Registration and Reception.

Monday, October 20.

Convention Sessions, 10 a.m. and 2 p.m.

Dinner Dance and Entertainment, Drake Hotel, 7:30 p.m.

Tuesday, October 21.

Convention Sessions, 10 a.m. and 2 p.m.

Wednesday, October 22.

Seventh Conference of Major Industries at The University of Chicago, 10 a.m. and 2 p.m.

Dinner to Leaders of Education and Industry, at the Palmer House, 7:00 p.m.

Chain Meat Stores

News and Views in This New Field
of Meat Distribution.

TRYING OUT PACKAGED MEATS.

The Great Atlantic & Pacific Tea Co. is reported to be experimenting with different kinds of fresh meats in various parts of the country. In Chicago the Swift packaged, identifiable meats are being sold, in Kansas City and Pittsburgh the Hygrade Food Products Corporation's packaged fresh meats and in Philadelphia some of the company's stores are working with a system of cut packaged fresh meats similar to those sold by the H. C. Bohack Co.

NEBRASKA CHAIN INQUIRY.

Chain store operators in Nebraska have been notified to appear before Attorney General Sorensen on September 29, to answer the complaint of the retail merchants' association and individual business men that the chains were violating the state law which prohibits price discriminations by organizations doing business in more than one community.

This law, which has been invoked in the past in other industries, makes it unlawful to sell the same commodity for less in one community than in another where like circumstances exist. The hearing set for September 29 is for the purpose of discovering if sufficient evidence exists to justify proceedings to revoke charters and to oust offenders from doing business in the state.

CHAIN STORE NOTES.

August sales of the Great Atlantic & Pacific Tea Co. totaled \$78,362,868 against \$75,190,642 in August, 1929, a gain of 4.2 per cent. For the eight months of the year sales totaled \$723,146,332 against \$675,699,612, a gain of 7 per cent. August tonnage sales were 389,113 against 335,628 a year ago, a gain of 15.9 per cent. For the eight months to date the tonnage gain is 11.8 per cent.

Earnings of First National Stores, Inc., for the second quarter of the year show an increase of 10.7 per cent over those of the same period of 1929. This organization was formed less than five years ago out of a group of small meat and grocery chains and now operates 2,350 grocery stores and 204 combination grocery and meat stores. Gross business is running for the current year at \$120,000,000.

NEWS OF VOLUNTARY CHAINS.

United Service Grocers is a voluntary chain sponsored by the United Wholesale Grocery Co. of Worcester,

Mass. The retailer agrees to rearrange and redecorate his store with the advice of the company, paint in specified colors, pay all invoices in accordance with the wholesaler's terms with no cash discount on nationally advertised items sold at cost. No membership charge is made. The wholesaler's part of the arrangement is to furnish four window posters each week, supply hand bills weekly at 50c per hundred, supply the retailer at any time with the 20 leading nationally advertised products at the wholesaler's cost price, run newspaper advertisements without cost to the members, and cooperate in other publicity.

A check on the increased sales of members of the voluntary chain known as Royal Scarlet Stores was made by selecting 25 members at random and ascertaining the improvement in returns with the installation of the voluntary membership requirements. No increases of less than 15 per cent were reported and some increases were as high as 65 per cent over the previous year. There are 387 of these stores, about one-fifth of which are located in New York City. A large number are located on Long Island, another unit in New Jersey, and others in Massachusetts, Connecticut and other parts of New York State.

MEAT CUTTING AT COLLEGE.

A meat training school, the purpose of which is to instruct heads of college meats departments in modern meat cutting methods, has been introduced by the National Live Stock and Meat Board and was in progress at Ohio State University, Columbus, O., from Sept. 8 to 13. Men from the following colleges are attending the school: Prof. W. E. Hunt, University of Maryland; Prof. V. A. Rice, Massachusetts Agri-

cultural College; Prof. G. A. Brown, Michigan State College; Prof. P. T. Ziegler, Pennsylvania State College; Prof. E. J. Wilford, University of Kentucky; Prof. R. E. Nance, North Carolina State College; Prof. F. H. Helmreich, Ohio State University; K. F. Warner, U. S. Department of Agriculture; and Prof. J. H. Longwell, West Virginia University.

The first three and one-half days of the school were devoted to instruction in making the modern beef cuts and the remainder of the time was given over to the cutting of lamb. The college men not only were given an opportunity to witness the cutting demonstrations as presented by the board's demonstrators, but were supplied with tools so they might do the actual work. The meat training school idea is being cooperated in by the U. S. Department of Agriculture and the Institute of American Meat Packers.

HYGRADE EMPLOYEES PAPER.

"The Hygrader" is the new monthly publication of the Hygrade Food Products Corporation, devoted to the interests of Hygrade employees. The initial number, dated September, 1930, contains a greeting from President Samuel Slotkin, a discussion by the editor of the plans and purposes of the magazine, a description of the company's new departure in the marketing of fresh-cut packaged meats and progress made and notes of interest from the company's various plants and divisions.

In order to insure full representation to Hygrade employees at all plants, associate editors have been appointed to represent each unit in the organization. Three of these associates are located in Brooklyn, two in New York and one each in Boston, New Haven, Philadelphia, Buffalo, Detroit, Chicago, Wheeling and Topeka. N. Meyer is the editor of the new organ and the publication offices are located in New York City.



COLLEGE PROFESSORS LEARN NEW CUTTING BLOCK METHODS.

Heads of meat departments in nine state universities and agricultural colleges learned the new methods of breaking up beef and lamb carcasses during a recent week's work at Ohio State University. D. W. Hartzell and Max O. Cullen, demonstrators of the National Live Stock and Meat Board, cut up beef and lamb carcasses to show how it was done. Then each man was required to cut up not only beef and lamb, but a hog carcass as well. Each of these men will carry the message back to their own states, demonstrating it not only to pupils but to packers and retail meat dealers as well.

The demonstrators are so expert in this work that neither finds it necessary to wear a frock or apron during demonstrations, as the picture indicates.

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A Cure for Cold Feet

Economists, market observers and the general public present many reasons for the slowed-up business conditions which have prevailed during the past year.

Popular opinion attributes the difficulty to the break in the stock market, while those studying the fundamental situation claim that underlying conditions caused the stock market break rather than the break causing the conditions.

At any rate the situation in the stock market has created the psychological situation which in plain words may be termed "a lack of faith." Confidence is lacking and everyone is holding on to what he has.

Pointing to his belief that a lack of faith is the cause back of present conditions rather than overproduction, to which the situation is so often attributed, a prominent business man who is a reader of THE NATIONAL PROVISIONER writes as follows:

"There can never be any overproduction of anything so long as the wants of the people are not supplied. That is to say, there can never be an overproduction of meats so long as there are lots of people who do not get enough meat to eat; nor an overproduction of clothes and shoes so long as there are millions of people who do not have enough clothes and shoes and other wearing apparel."

This man, who is a manufacturer, says that if all the concerns that have written him saying in effect that the matter of equipment purchases are held up for the present would have faith enough to go ahead and buy what they wanted, "our place would be full of work and we would employ a number of men who would draw good wages, and who would buy meat and clothes and automobiles, radios, and all of the other things that make business get up and go. Multiply this by thousands and see how soon confidence will return and how quickly our industries will start their wheels turning."

He says he knows many people in his own circle who have money lying in the bank at 2 and 3 per cent because they are afraid to invest it. Thousands and thousands of employed people who

could go into the market and buy are holding on to their money in the old stocking, or in the bank, fearing they might be laid off or lose their jobs, and they want ready cash to fall back on.

His urge is that everyone help to remove fear and increase faith, and the situation will right itself.

If the employe can be assured that his job is reasonably safe he will loosen up on his expenditures. This assurance can be given by most employers at no cost to themselves. These are the men best in position to strengthen the faith of the working classes, both "white collar" and otherwise.

The more quickly this faith is instilled the more rapidly general business conditions can be expected to improve.

Why Not Try Cotton Meal?

Rubberseed cake is being suggested as a feed for cattle, as it is a high protein concentrate having a pleasant odor something like cocoanut meal. During the current year it is estimated that approximately 3,600 tons of rubberseed will be imported into the United States, giving a yield of 50 per cent meal. The prediction is made that 10,000 tons will be imported in 1931.

This would mean that 5,000 tons of rubberseed meal will be available as cattle feed. Lack of familiarity of Corn Belt feeders with this meal might naturally raise the question whether its feeding would make "rubbery" beef.

The complaint of the past has been that too much tough, rubbery beef was produced and that this was having an adverse influence on meat production. Maybe someone had been experimenting with rubberseed meal!

However, as this meal is made from a raw product not produced in this country and as the cottonoil industry is constantly seeking a broader outlet for cottonseed meal and cake, it would seem that both cattle feeders and dairymen might find highly satisfactory concentrated protein feed in cottonseed meal produced from a raw product grown within our own borders. When the time comes that this output is sufficient to meet the need, that will be time enough for the feeder to take a chance on the rubber.

Practical Points for the Trade

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Mold on Sliced Bacon

What makes sliced bacon mold?

An Eastern packer has been having trouble with mold on his bacon, not only after it gets into the hands of the retailer but sometimes before it leaves his plant. He says:

Editor The National Provisioner:

We have been packing sliced bacon in half-pound packages wrapped in transparent paper, and are having some difficulty with the bacon molding before we can get it marketed. It molds, also, in the hands of the retailer and is returned to us.

Our bacon is dry-cured with a 12-hour smoke, is skinned while still warm from the smokehouse, then chilled for slicing.

What can we do to eliminate this trouble?

Mold on sliced bacon may be due to a number of causes. In the first place dry-cured bacon for slicing is smoked longer than if sold in slabs. Usually a 24-hour smoke is given and a shrink of about 12 per cent is taken on such bacon, due to a reduction in the moisture content.

After smoking the bacon should be chilled for 24 hours at a temperature of 26 to 28 degs. F. During this chilling period warm, freshly-smoked bacon should not be put in the cooler with the partly-chilled bacon, as this has a tendency to develop moisture which is conducive to the development of mold.

The bacon should be well chilled to firm up the pieces and make them slice better. However, it should not be frozen.

When ready to slice, take only small amounts of the bacon out of the cooler and into the slicing room at a time. This room is usually held at a temperature of about 50 to 58 degs. F. with a humidity content of 70 per cent. If too much bacon is brought into the slicing room at one time, moisture is likely to develop. The slicing machine should be at the end of the room nearest the chill room.

Not Touched by Hands.

Many producers of sliced bacon do not permit the sliced meat to be touched by hand, but use metal tongs where equipment is not available for piling the pieces as they are sliced. This is done to avoid further possibility of moisture development. Mechanical equipment is safest and cheapest in the end.

In slicing bacon all equipment used must be extremely sanitary. Enamel trays, steel belts for conveying the sliced bacon and stainless steel tables are desirable. The room in which the slicing is done should have either tiled walls or the walls should be enameled,

and the floors must be kept dry at all times.

All of these precautions are taken to avoid the possibility of mold development on the product.

It would be well for this inquirer to check up on his method of handling, being sure the bacon is smoked until it is good and firm, that it is properly chilled, and no opportunity given for moisture development during the chilling process, and that it is handled through the slicing room with the greatest care. Also that the room is equipped as suggested and kept scrupulously clean. This should enable him to discover where the trouble lies.

All producers of sliced bacon should be careful not to overstock their customers, thus making possible the holding of the product for too long a time in the retail market.

Curing S.P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name

Street

City

Why Inedible Tanks Foam

The question is frequently asked, "What makes inedible tanks foam?" Long experienced tankhouse superintendents have found this condition caused by a number of things, the most common of which is sour material.

For one reason or another it is often difficult to handle promptly product to be rendered. Such product sours quickly and is likely to create the condition complained of. A renderer in the Southwest writes regarding this condition as follows:

Editor THE NATIONAL PROVISIONER:

Some time ago you asked in THE NATIONAL PROVISIONER what makes tanks foam. I am pleased to give you my experience.

Inedible tanks will foam when offal, etc., has been allowed to stand too long before cooking. This happens when the material has been allowed to sour or start decomposition, caused by improper washing, or remains overnight in a hot temperature.

Offal allowed to remain overnight in containers or barrels does not have an opportunity to cool out, and the animal heat in it starts to "work." The same is true if the tank is partly charged and left without cooking for ten to twelve hours.

This condition of foaming tanks is easily remedied by cooking the materials while fresh, or if it must be left until the following day it should be partly cooked. A 9,000 lb. charge cooked down for about 2 to 3 hrs., then turned off until the following day, when it is finished, will be found to be satisfactory, and prevent tanks from foaming.

Very truly,
RAY E. WALLACE,
Banfield Bros. Packing Co.

CRACKLING PRESS PRESSURES.

Pressure per square inch on a crackling press of 300 tons pressure should be approximately 3,900 lbs. This is the pressure that should be registered at the pump as shown by use of the pressure gauge on the discharge.

In an article in THE NATIONAL PROVISIONER of August 23, 1930, page 29, entitled "Crackling Press Results", this pressure was noted through error as 700 lbs. per square inch.

How hot should water be in the hog scalding vat? Ask "the Packer's Encyclopedia," the "blue book" of the industry.

Swedish Potato Sausage

Swedish potato sausage is popular, particularly in Scandinavian communities. A sausage maker in the Northwest writes regarding this as follows:

Editor The National Provisioner:

Is there a product known as potato sausage, particularly Swedish potato sausage? If so, can you give us a formula and manufacturing directions?

The following formula for Swedish potato sausage produces a very nice product:

- 50 lbs. trimmed beef flanks, medium fat
- 50 lbs. pork trimmings, half lean and half fat
- 40 lbs. peeled raw potatoes
- 8 pieces of onions

Grind the beef flanks, pork trimmings, potatoes and onions through the $\frac{1}{2}$ -in. plate of the meat grinder. Put in the mixer and add the following seasoning:

- 3 lbs. salt
- 8 oz. ground white pepper
- 2 oz. ground allspice

Mix well for 3 minutes. Stuff in well selected beef round casings free from scores. If there are weak spots in the casing it will break during cooking. The casing should be cut 16 in. long and stuffed like round bologna. This sausage is not cooked but sold fresh. The consumer cooks it at home where it should be served piping hot.

Owing to the ingredients, potato sausage will turn dark if exposed to the air, so it is necessary to keep the air from it. This is done by keeping the sausage in a stone jar and covering with a weak salt water brine. Care should be taken to see that the sausage is kept under the brine at all times.

Bleaching Edible Oils

A refinery foreman asks regarding the bleachability of certain oils. He says:

Editor The National Provisioner:

Please tell me if the following oils will bleach, using fuller's earth: Corn oil, soya bean oil?

Also, will fuller's earth bleach high colored dry rendered lard, and at what temperature? Does supercel bleach lard?

Soya bean oil can be bleached with fuller's earth but with great difficulty. Like corn oil, soya bean oil bleaches below a certain color only with extreme difficulty and requires a considerable quantity of earth with activated carbon to produce good results.

Ordinary fuller's earth will not bleach high colored dry rendered lard very much, as the color is strongly set in such lard. Supercel has no bleaching effect upon lard. It is merely a good filter aid.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

FILTER AIDS FOR LARD.

(Continued from page 26.)

the impression that he possessed secret processes whereby the refining could best be accomplished.

The early supplies came from England, and English fuller's earth has been uniform and dependable. It is not strange then, that a certain degree of superstitious belief in the merits of English fuller's earth should have persisted long after the myths of secret processes were exploded.

Up to the time of the world war English fuller's earth had not been seriously challenged in the American meat packing establishment, although many American deposits of this earth had been developed. But like dyestuffs, glassware, etc., dependence upon a foreign source practically ceased after the world war, as it was found that deposits of fuller's earth in the United States were superior to any natural imported fuller's earth in decolorizing ability.

Hence many of the largest and best refiners of fats and oils have been using the American earth for many years without endangering the flavor and odor of their products.

The function of fuller's earth is the removal of color by absorption.

It is generally necessary to employ it at temperatures ranging from 160 degs. F. to 220 degs. F. From the writer's observation, the latter temperature is more generally employed, as it is quite the usual practice to heat the lard up to a temperature at which it will become dry before bleaching with fuller's earth.

Bleaching Lard with Fuller's Earth.

The general practice for many years included blowing the lard with the air as a means of agitation in cylindrical cone bottomed steel tanks, heat being applied by means of a closed coil, using steam at 125 lbs. pressure for heating.

The drying effect of air as an agitating medium was also appreciated by the early refiners. But the apparent oxidizing effect of blowing with air has led many refiners to install mechanical agitation instead, which tends to reduce the possibility of oxidation.

Complete exclusion of air during processing would undoubtedly have a favorable effect upon pure lard, so that bleaching under vacuum would certainly be a forward step in promoting stability in pure lard generally.

It is also recommended that the lowest practical temperatures be used in bleaching pure lard.

Temperatures in Bleaching.

We believe that many packers will find that 160 degs. F. will produce as good a color as 220 degs. F. if contacting is just a little more prolonged before putting the lard through the filter press.

If the lard is properly settled before being treated, it can be dried by absorbing the moisture in it by the addition of a slight amount of diatomaceous earth, so as to remove the necessity of

heating to high temperatures prior to bleaching with fuller's earth.

Filter presses should be cleaned every day, regardless of how small an amount of lard is run through, so as to remove possibility of rancidity in the filter press.

Briefly, the general method recommended for bleaching with fuller's earth is as follows:

Directions for Bleaching.

After the lard is dried as completely as possible by settling, it should be placed in a mechanically-agitated cylindrical cone bottom vessel, heated by closed steam coils or jacket, and a small amount of good dry diatomaceous earth sufficient to absorb the moisture present should be added and then enough fuller's earth to decolorize.

Preliminary laboratory tests will indicate how much of these materials should be used, which may be confirmed in practical use, and it is recommended that only the absolute minimum amount of both materials required be used.

The fuller's earth should be added to the lard at a temperature of 160 degs. F. and agitation should be continued only just long enough for decolorization to be complete. This may be determined by taking samples from the kettle and filtering them quickly to see that the desired color has been arrived at.

The lard should then be pumped through a clean cloth-lined filter press (filter papers used on such a press will also add to the efficiency of operating), and the filtrate should be by-passed back into the lard kettle until it looks absolutely clear and brilliant. The filtrate from every press cock should be carefully examined by the operator.

When clear, the filtrate should be run to the storage tank or to the next step in processing.

After the filtration is completed the residual lard should be blown from the filter press, after which the press should be blown with steam. The steam should be blown out with air, after which the press should be opened and the fuller's earth cake removed.

Testing Fuller's Earth.

In evaluating fuller's earth for use on pure lard, the following points should be taken into consideration:

1. Decolorizing ability.
2. Possible effect upon the flavor and odor of the lard treated.
3. Oil retained in the filter press cake.
4. Speed and ease of filtration.

Laboratory and plant tests will indicate which of two fuller's earth samples will give the better color. But it requires a plant test to determine which one works better and easier with less wear and tear on the press cloths, etc., as to ease and speed of filtration.

The density of fuller's earth is important for the reason that American fuller's earths vary in weight from as low as 30 lbs. per cubic foot to as high as 60 lbs. per cubic foot. It will be apparent that the higher density earth, that weighing 60 lbs. to the cubic foot, would be desirable, as the operator could get twice as much fuller's earth into the same filter press as he could of the low density earth, which would mean a difference in filter press capacity of 2 to 1.

(Continued on page 39.)

Out on the coast a truck runs from Los Angeles to Santa Barbara

and Lompoc — fast trip, heavy load.



This is the Cudahy truck which makes the 300 mile round trip between Los Angeles and Lompoc, California.

was the service that high pressure pneumatic tires rapidly failed,

and tire costs were so high that the run was about to be abandoned.

Then Goodyear Truck Balloons were tried. The first set averaged

59,063 miles, with three of the original tires still running.



Cool-running GOOD  YEAR Truck Balloons

Here's the new tire for the new service conditions of the fast, long haul.

stand up magnificently under modern truck speeds. Wouldn't

you like to have such tires on your trucks, too?

Goodyear Truck Balloons are bringing truck tire costs back to levels even lower than they were before trucks stepped up to the speed and traveling range of passenger cars.



A Page for the Packer Salesman

Do Cut Prices Pay?

When They Enable Salesman to Sell Other Items Profitably

Should the meat salesman be permitted to cut prices when he thinks it necessary to make a sale or keep a customer?

This is a question debated in the meat industry for years. Some concerns permit sales to be made only at list prices. One Eastern packer has gone so far as to send monthly price lists to retailers.

Others permit salesmen to use their judgment.

In this connection a packer salesman sends to THE NATIONAL PROVISIONER an interesting question to which he is seeking answers. He writes:

Editor THE NATIONAL PROVISIONER:

My firm is considering selling at list prices only. It believes better results will be secured than under the present method of selling, whereby each salesman is permitted considerable latitude in price matters.

I can sell every item at list prices, but my sales will be cut considerably. Not infrequently I find stores where I can make sales by meeting the other fellow's price. I cannot make them unless I do.

Which would be the better—to meet the other fellow's price and make a sale or stick to list prices and pass up the business?

Last week I called on Mr. A—. I have been selling him for some time. He said he could buy two items at less than my list prices. I met these prices and sold the two items. In addition I sold a long order of other goods at list prices or better. If I had not cut the prices on the two items I would not have been able to sell him anything.

Did it pay to cut the price?

Variable Prices Unsatisfactory.

One salesman to whom this letter was submitted, says:

"This salesman has put the problem very well.

"We also try to get list prices as far as possible. It is not our idea to make any hard and fast rules at this time, but we do try to make our salesmen realize what a half cent here and a half cent there amount to on their routes in the course of a year.

"For years the meat packing industry has been operating on the basis this salesman tells about, and it is very unsatisfactory. No other industry sells on a variable price list and there is no



ANOTHER PACKER SALESWOMAN.

Mrs. F. M. Pierce represents the Columbus Packing Co., Columbus, O., in Florence, S. C., and adjacent territory. She took over the work last fall after the death of her husband, D. L. Pierce, who represented the company in that territory. She made good on the job from the start.

It is interesting to note that two of the three women whose success in selling packinghouse products has been recorded on this "Page for the Packer Salesman" have taken up the work and the route covered by their husbands when the latter passed on.

THE NATIONAL PROVISIONER will be glad to hear of other packer saleswomen, either country or city.

legitimate reason why the meat packing industry should so continue.

"While all this cannot be changed overnight or in a single day, we can all be thinking along these lines now, and some day the unprofitable variable price list will no longer be tolerated."

Price-Cutting Leads to Abuses.

Another says:

"Cutting prices leads to many abuses. It is unfair to the packer and to the retailer who is honest in his dealings with the packer salesman.

"If salesmen knew what it cost to produce the various items on their lists and if they always made prices that would leave the firm a profit there might be some logic in the practice. But profits cannot be made when goods are sold for less than it costs to produce them.

"In regard to the specific question: If the retailer told the truth I believe this salesman was justified in cutting the prices on the two items, in view of the fact that price cutting is more or less general. The transaction appar-

ently was profitable to the firm. If the prices had not been cut the plant would have lost this profit, assuming that the loss on the two items, if there was any, was more than made up by the profit on the other merchandise sold."

What do you think? Did the plant profit when this salesman cut prices on the two items and sold a large order of other merchandise as a result? Write your opinions to the editor of THE NATIONAL PROVISIONER.

SELLING THE LIST.

Meat salesmen are urged continually to sell everything on the list. Perhaps they are conscientious in their efforts to do this, but quite often they do not get the best results because they do not plan their work in a systematic manner.

One salesman keeps a list of his customers and the products each buys from him. Each week he checks his sales to each customer against the list and ascertains the products each customer is not buying.

Having this information, he plans his work for the following week, with the end in view of getting each customer to stock one or two items not now being purchased from the salesman or not carried in stock.

No attempt is made to sell a number of new products at one call. The salesman is satisfied if he can induce a customer to stock one or two new items. The next week he tries to sell additional ones.

This salesman believes better results can be obtained by working in this manner than can be had by trying to sell a long list of new items at one call.

SELLING BY TELEPHONE.

Know your customer before you attempt to save time by soliciting his business over the telephone. Some retailers dislike to do business over the 'phone. And then it may happen that he would be interrupted when he is waiting on a customer or is busy otherwise.

Under such circumstances he probably would not want to give the time to place an order, particularly when he is sure another salesman to whom he can give his order personally and at his leisure will call.

The telephone is a valuable business aid, but its use can be carried too far when selling meats. By this it is not meant that advantage should not be taken of it to save time now and then, but that one should be sure of his ground before risking the loss of an order.

AUTHORITIES ON HEATING, COOLING AND AIR CONDITIONING

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You cannot touch it. Your eyes never see it. You buy it only indirectly. Yet it affects personnel, product and pocketbook—all of them vitally. It is WARMTH.

Warmth—or more definitely, comfortable working conditions—is an elusive purchase. There are hundreds of devices which will warm a factory, or cool or humidify it. How efficiently they do it, however, depends on fundamental principles of design, soundness and niceties of construction and suitability to conditions. And these are matters decided by the capacity, experience and resources of the manufacturing company.

As pioneers of floor intake Unit Heaters, York's experience extends over a long period of years. All York equipment is the product of original research and thorough engineering.

The line of York products embraces so many types and sizes that a York engineer-salesman can act as an unbiased technical adviser in finding the one economical answer to a heating, cooling or conditioning problem.

This is why the York organization has grown until it produces and sells more industrial Unit Heater capacity than any other.

With such a record of past successes, it should be of interest to any executive to learn, first of all, what York's recommendations on any proposed job are, whether for heating, cooling or conditioning. York Heating & Ventilating Corp'n, 1569 Sansom St., Philadelphia.

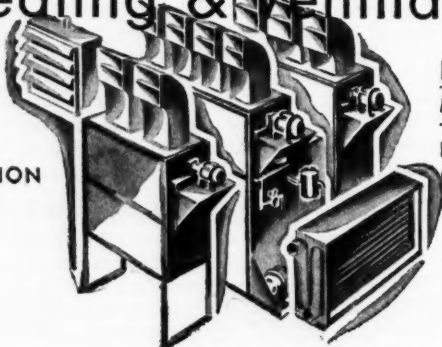
YORK Heating & Ventilating Corp'n

HEAT-DIFFUSING UNITS

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LEADERS IN THE FIELD
OF UNIT MANUFACTURE

Refrigeration and Frozen Foods

Plant Cooling Notes

For the Meat Plant Employee Who Is Interested in Refrigeration.

COMPRESSOR EXPLOSIONS.

While refrigeration plant explosions are not as common as they once were, yet they still occur with a frequency that should call for still further investigations into the cause of these expensive and often fatal demonstrations. Several plausible theories have been advanced in respect to these explosions, but so far as has been discovered, no one theory or even a combination of the theories entirely explain many of these disasters.

Data secured from explosions point to the fact that some chemical reaction takes place between the ammonia and lubricating oil vapor under certain extreme conditions, and that this reaction is responsible for an exceedingly high and enduring pressure within the cylinder of the compressor.

The most significant fact in respect to this idea lies in the fact that a considerable percentage of lubricating oil fractions are unsaturated compounds, and that under certain conditions, the free hydrogen in the system can recombine with unsaturates to form new and most unstable compounds.

Given the proper instantaneous pressure, temperature and volume of free hydrogen, the unsaturates of the lubricating oil will be hydrogenated which then are disrupted suddenly on the completion of the compression stroke. Such compounds probably constitute less than 10 per cent of the total available hydrocarbons present in the cylinder, but they are capable of pushing the pressure far over the bounds of the ordinary safety factor for which the average compressor is designed. The compression space in the ammonia compressor is very small and a great quantity is not necessary.

It is likely that a third condition is also necessary for the explosion in addition to those already mentioned. In short, there must be a nucleus or starting point for the explosion, just as a nucleus of carbon or hot metallic point is necessary for an explosion in an air compressor cylinder. This carbon or resinous deposit is comparable with the action of a catalyst and seems to play an essential part in the reaction.

Explosions rarely occur without some sort of a nucleus when ignition takes place spontaneously and outside of a sharply defined point of ignition such as the electrodes of a spark plug. Given these factors, all of which must be in agreement at the same instant, the rise of pressure takes place suddenly. It is significant, that such explosions seldom if ever take place in a carbon dioxide system where the apparently necessary free hydrogen atom is lacking.

Asphaltic or naphthenic base lubricating oils contain a greater percentage of unsaturates than the paraffin base oils, hence are peculiarly subject to spontaneous decomposition after hydrogenation according to the theory herein proposed. Because of their low setting point, naphthenic oils are very commonly employed for the lubrication of refrigeration equipment and thus we have one more connection in the chain of events which points to a semblance of truth in the proposed theory.—Ice and Refrigeration.

REFRIGERATION NOTES.

John A. Prescott is preparing to construct a cold storage plant in Fort Lauderdale, Fla., It will cost about \$75,000.

St. Louis Refrigerating and Cold Storage Co., St. Louis, Mo., has let a contract for the construction of a cold storage plant and substation at 1304 Clark ave.

Plans for a refrigerating and cold storage plant have been prepared for the Southside Marketing & Finance Corp., Hopewell, Va.

A cold storage plant will be erected in Eastman, Ga., by Fred R. Bennett. It will cost about \$35,000.

A bonded warehouse with cold storage facilities will be constructed in Yuma, Ariz., by the Yuma Bonded Warehouse Co., Inc.

A fish plant with sharp freezing facilities is being planned by T. H. Newman, Miami, Fla.

Additional refrigerating machinery has been purchased recently by the Independent Ice & Cold Storage Co., Shreveport, La.

A cold storage plant to cost \$6,000 has been installed in the Suiter produce house, Mapleton, Ia.

M. H. N. Noack & Son, Arlington, Minn., recently have constructed a cold storage plant and warehouse. The cost was about \$40,000.

Southwest Food & Refrigerating Co., Pampa, Tex., are considering the erection of an ice manufacturing and cold storage plant. The building and equipment planned will cost about \$100,000.

Considerable additional refrigerating machinery was installed recently in the plant of the Waynesboro Cold Storage Corp., Waynesboro, Va.

Plans for a 100-car cold storage plant have been announced by D. H. Gilbert, Winter Haven, Fla.

A permit has been granted for the construction of an addition to the plant of the Union Ice Co., Los Angeles, Calif. The cost of the improvement will be about \$10,000.

An additional refrigerating machine has been installed in the plant of the Artesian Ice & Cold Storage Co., Troy, Kan.

A contract for the erection of an ice plant to cost about \$35,000 has been let by the General Refrigeration Co., New Orleans, La. The plant will be built at Columbia, Miss.

FROSTED FOODS SALES GROW.

Commenting on the success of "frosted" foods in Springfield, Mass., Marion Harper, vice-president of General Foods Sales Company, Inc., says that three features predominated in this new system of merchandising food. These were:

1. Ease and convenience of ordering.
2. Confidence attached to the purchase of products of uniform quality and precise weight.
3. Superior advantages of handling foods in moisture-and-dust proof wrappers and neat, attractive packages.

"The opportunity of buying perishable foods under such circumstances—of securing them on a trade-mark basis, appeared to customers with a force equally as great as the incentive afforded by the exceptional freshness, flavor and texture of the products," Mr. Harper said.

Using the first week as a base, total sales during the six weeks of the test increased at a rate of 25 to 40 per cent weekly, according to General Foods Corporation estimates. As high as 80 per cent of the sales in some stores were made to previous purchasers, and it is estimated that the average repeat sales were about 76 per cent.

"The Springfield test opened as an experiment," Mr. Harper said. "It closed as an established success."

REFRIGERATED MEAT TRAILERS.

Some meat packers are considering refrigerated trailers as a means of reducing the cost of transporting meats by motor truck. This is particularly true when branch houses, wholesalers, jobbers and others buying large quantities are being served. What is possible along this line is illustrated in the experience of a dairy firm in Toronto, Canada. In this case the trailer is used to transport bottled milk, cream, etc., from the central plant to the various depots.

The practice in this case is to leave the loaded trailer at a depot to be unloaded while the truck proceeds to another point. On its return the truck picks up the trailer and returns it to the central plant. The running expenses of the truck and trailer, it is said, are slightly higher than the cost of operating the truck alone, but considerably under what it costs to operate two trucks with a combined capacity equal to that of the truck and trailer.

NEW FISH PRODUCT ON MARKET.

A new product, Nordic fish steaks, quick-frozen by the "Taylor process," which is claimed to seal in the juices and nutrition, and at the same time eliminate objectionable fishy odors, were introduced at a recent demonstration luncheon in Syracuse, N. Y., by the Atlantic Coast Fisheries Corpora-

tion, opening an intensive merchandising campaign. Chain store buyers, heads of grocery and meat stores, members of civic and business organizations were guests.

The inventor of the process, Dr. Harden F. Taylor, president of the company, explained that the fish—in this case deep-sea haddock—are cleaned, washed, packed in chopped ice and rushed to the plant at Groton, Conn. Heads, tails, bones and all other waste are removed and made into by-products.

Fish for steaks go into a machine which cuts them into uniform thickness. They are then quick frozen, inspected and automatically sealed in waxed paper cartons, which in turn are wrapped in cellophane.

A carton contains two fish steaks. Cooking directions are printed on the back of each package. Steaks are pinky white in color. If the Syracuse experiment succeeds, officials assume the new product will likewise be accepted in localities farther inland.

FILTER AIDS FOR LARD.

(Continued from page 33.)

It should also be added that in the case of the high density fuller's earth, the oil retention is likely to be twice as great as with the low density earth. The true test of oil retention, however, can only come from a plant test and a laboratory analysis of an average sample taken from the press cake.

Oil Retention is Important.

This matter of oil retention is very important because, for example, a fuller's earth weighing 30 lbs. per cubic foot might have an oil retention of 50 per cent of the total weight of the cake as against 25 per cent in the case of the fuller's earth weighing 60 lbs. per cubic foot. Thus the extra oil wasted in the case of the lower density fuller's earth might be such as to greatly increase the operating cost when using the low density earth.

The matter of evaluation of the flavor and odor effect of the fuller's earth upon the treated lard is so much a matter of personal taste that a half dozen men skilled in lard refining might express a difference of opinion. In the face of prejudice which has existed in the past in favor of the imported earth, it is a very easy matter for a refiner or a packinghouse executive to lay any lard troubles to a change in the supply of fuller's earth, even though there may be no justice in the assumption that the fuller's earth is responsible for the trouble.

Diatomaceous Earth.

Diatomaceous earth is produced largely on the west coast of the United States from deposits of diatoms which run very high in silica content and are exceedingly porous in physical structure.

While great numbers of distinct types of diatoms have been identified and isolated under the microscope, two general types may be said to exist; one being a disc-like type and the other a needle or spear like type. It is generally believed that a proper combination of these two general types produces an ideal filtering bed with the ability to remove certain colloids and a considerable amount of moisture by selective absorption.

The function of diatomaceous earth is merely to act as an ideal filter bed and to remove moisture and impurities of a more solid nature. It has no decolorizing action and no deodorizing action outside of its ability to remove impurities. Activated carbon, on the other hand, reduces colloidal impurities.

Activated Carbon.

Activated carbon combines a decolorizing action with an enormous ability to absorb impurities and some moisture, and it has a strong tendency to remove odors by absorption.

Some refiners of lard have used fuller's earth and activated carbon together. Others have used fuller's earth in combination with diatomaceous earth, and others have used diatomaceous earth in combination with activated carbon.

The operating instructions for the use of fuller's earth would apply also to the use of diatomaceous earth and activated carbon, either used separately or in conjunction.

It should be noted that even the matter of color removal of fuller's earth and of activated carbon differs, as fuller's earth tends to remove yellow color, whereas activated carbon tends to remove red colors.

Deodorizing Action on Pure Lard.

The action of activated carbon in removing odors from glue, gelatine, organic solutions, chemicals and pharmaceuticals, vegetable oils, etc., is well known, and it is therefore not strange that it should possess a definite ability to assist the lard refiner in this respect.

It should not be expected that a complete removal of all characteristic odors and flavors should be immediately accomplished by the addition of the relatively small amounts generally employed in lard processing.

It is impossible to cook lard in

combination with meaty tissue for hours whereby strong meaty taste develops, and then expect one-twentieth of 1 per cent of carbon to completely remove this strong flavor by contacting for a few minutes.

However, the activated carbon will have a tendency to remove sharpness of flavor, and it is a matter of record that the meaty flavor referred to is generally recognized as a pure lard flavor and is pretty generally liked, providing it is not too sharp, so that activated carbon may be a big help.

Activated carbon will be found particularly valuable as a deodorizing medium in cases where lard has a flat or slightly foreign flavor and odor.

There is no question as to the reducing action of activated carbon in some fields, and there appears to be some evidence to show that its reducing action may tend to minimize oxidation leading to rancidity in pure lard, or possibly it may give the lard greater resistance against rancidity.

Testing Carbons for Use.

In evaluating carbons for use in deodorizing and decolorizing pure lard, the following points are especially to be considered:

1. Purity of the carbon. It is carbon, and not inert material which apparently has the ability to absorb odors and red color.
2. Surface for absorption. Naturally the greater the exposed surface of the carbon the greater will be the power of absorbing odors and color.
3. Effect of the carbon on the free fatty acid content of the lard. Naturally a carbon should be chosen which will have no tendency to increase the free fatty acid content of the pure lard. Some carbons even seem to have the effect of reducing the free acid content. This is due probably to the fact that the carbon has absorbed certain impurities in the lard which reacted with the tenth normal sodium hydroxide solution in making the free fatty acid determination and not through any absorption of free fatty acids.

Removal of impurities, color and traces of moisture through filtration and through absorption in filter aids is very much to be commended, providing careful thought is given to the selection of such filter aids and the methods of applying them.

ARGENTINE CATTLE SLAUGHTER.

Argentine cattle slaughters from January to June, 1930, totaled 2,106,955 head, being 104,706 less than in the similar period of 1929. Of this number, 1,398,753 were slaughtered in frigorificos. The June slaughters totaled 301,639, compared with 370,150 in June, 1929. Sheep slaughter amounted to 3,425,368 during the first six months of the year, compared with 3,281,817 in the first half of 1929. Frigorificos accounted for 3,117,781 of this number. Hog slaughters totaled only 377,107 head for the six months, being 46,417 less than a year ago.

Watch the "Wanted" page of THE NATIONAL PROVISIONER for bargains and business opportunities.

Your Cooling System

Most hot weather troubles can be traced to faulty refrigeration.

Do you ever have trouble with the refrigerating system in your plant?

Do you know how to take care of your condensers, brine circulation, refrigerating machines?

Is your insulation in good shape?

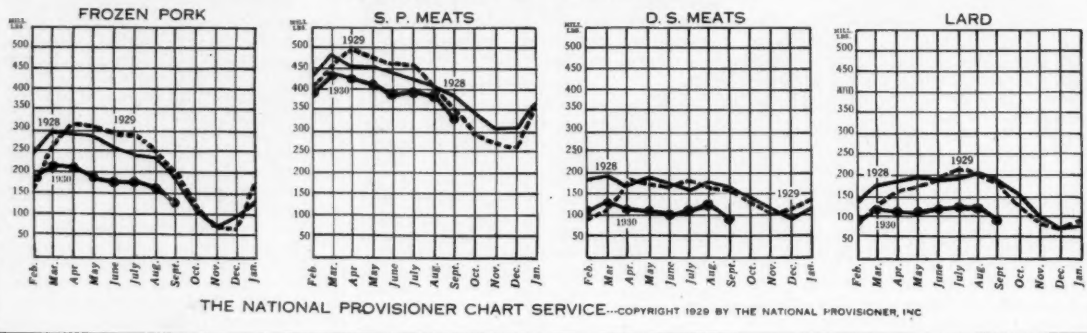
Cold air leaks cost money. They will eat you up if you don't watch out!

Care of a packinghouse refrigerating system is plainly and simply described in an article on "Refrigeration in the Meat Plant," by a packinghouse master mechanic, printed in a recent issue of THE NATIONAL PROVISIONER.

If you want a copy of the article, cut out this notice and send it with a 2-cent stamp to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1929 BY THE NATIONAL PROVISIONER, INC.

This chart in THE NATIONAL PROVISIONER DAILY MARKET SERVICE series, shows the trends of storage stocks of meats and lard during the first eight months of 1930, compared with those of 1929 and 1928.

There was a sharp decline in most stocks during the month, this being in large part seasonal. In the case of frozen pork this decline was not quite so sharp as during August, 1929, and 1928. In S. P. meats it paralleled that of a year ago and was sharper than that of August, 1928.

Dry salt meat stocks declined during the month more rapidly than in the same month one and two years ago. This was attributable in large measure to the smaller number of heavy hogs marketed during the summer months rather than to an increase in distribution. Lard stocks have been directly affected by the smaller number of hogs marketed.

Stocks of all meats, with the possible exception of sweet pickle meats and lard, are at levels well under those of one and two years ago.

Fewer loins have been going to the freezer because of the lighter hog runs and the good demand for the available supply at a price too high to permit of freezer accumulation. Frozen bellies were the active item in storage stocks during the month, there being a broad trade in this product. There was little trading in frozen hams and frozen picnics.

Pickled meats have moved out well through smokehouse channels, and there has been a fair trade in job lots and some carlot buying by packers, indicating moderate supplies, but this has not been reflected to any extent in price. The Liverpool market shows little strength, and there is limited inducement to ship product there.

While lard stocks are the lowest for the season in three years, they appear to be ample for consumptive needs. Such strength as has been shown in trading prices has been a reflection of the situation in the corn market rather than an actual increase in either domestic or foreign demand.

The position of storage stocks is good as the new crop year approaches. While the stocks are low they parallel demand and place the industry in posi-

tion to move with the situation however it develops.

CHICAGO MID-MONTH STOCKS.

Stocks of provisions in Chicago at the close of business on September 14, 1930:

	Sept. 14, 1930.	Aug. 31, 1930.	Sept. 14, 1929.
Meat pork, new, made since Oct. 1, '29, bris....	224	245	984
P. S. lard, made since Oct. 1, '29, lbs.....	28,872,897	36,610,096	75,322,720
P. S. lard, made Oct. 1, '28, lbs. to Oct. 1, '29, lbs.			118,000
Other kinds of lard, lbs.....	6,826,853	9,590,298	15,980,773
S. P. sides, made since Oct. 1, '29, lbs.....			477,910
D. S. Cl. bellies, made since Oct. 1, '29, lbs.....	8,615,744	10,544,722	22,719,960
D. S. rib bellies, made since Oct. 1, '29, lbs.....	2,637,005	2,983,746	3,546,763
Ex. Sh. Cl. sides, made since Oct. 1, 1929, lbs.....	97,217	105,311	170,511

PRODUCE IN COLD STORAGE.

Cold storage holdings of butter, cheese and eggs on September 1, 1930, with comparisons, as reported by the U. S. Bureau of Agricultural Economics, are as follows:

	Sept. 1, 1930.	Sept. 1, 1929.	Aug. 1, 1930.
Butter, creamery.....	143,090	168,982	145,061
Cheese, American.....	87,263	86,558	88,749
Cheese, Swiss.....	7,571	7,421	6,334
Cheese, brick & Munster.....	805	982	1,453
Cheese, Limburger.....	1,471	1,618	1,453
Cheese, all other.....	10,004	8,430	10,911
Eggs, cases.....	10,375	8,547	11,198
Eggs, frozen.....	113,238	86,693	116,272

FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on September 1, 1930, with comparisons, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Sept. 1, 1930.	Sept. 1, 1929.	Aug. 1, 1930.
Broilers.....	9,233	13,179	8,274
Fryers.....	1,954	1,529	2,492
Roasters.....	4,782	5,142	6,867
Fowls.....	5,645	6,620	7,101
Turkeys.....	4,409	5,873	5,883
Miscellaneous.....	16,516	16,687	16,360

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended September 13, 1930, amounted to 6,443 metric tons, compared with 5,424 metric tons for the same period of 1929.

STOCKS IN COLD STORAGE.

The figures for storage stocks on which the chart on this page is based, are as follows:

	1926.	1927.	1928.	1929.	1930.
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.	Lard.
Jan.	57,960	294,642	119,617	42,478	
Feb.	58,311	319,726	188,005	64,187	
Mar.	120,115	845,061	144,071	76,146	
Apr.	129,259	340,040	161,286	98,106	
May	124,509	338,905	140,324	98,395	
June	117,366	320,305	136,801	106,524	
July	120,707	334,305	148,164	120,527	
Aug.	133,104	340,687	168,882	153,572	
Sept.	119,694	330,326	172,766	151,233	
Oct.	77,673	234,106	143,572	105,538	
Nov.	49,376	257,726	98,521	72,355	
Dec.	55,294	267,787	67,009	46,826	

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Provision and Lard Markets

WEEKLY REVIEW

Trade Quiet—Prices Easier—Hog Movement Free—Cattle and Sheep Movement Liberal—Supply Exceeding Demand.

The provision market this week has been a little disappointing. Prices improved and then reacted on some evidence of a little better marketing of livestock. Whether this is the beginning of the normal fall increase or the result of some forced marketing is still a little obscure. The supply of all livestock at Chicago on Tuesday was a little in excess of the demand, and there was some recession in price. The conditions, however, have been stable and there is no evidence of any pronounced pressure as yet.

The Washington statement on the supply of hogs was rather bullish. Briefly this said that a reduction of the number of hogs for slaughter during the next few months seemed probable. Present evidence was that the indicated supply of hogs would be from 4 to 6 per cent smaller than that of the current year. Although the average hog prices during the 1930-31 hog year are expected to be higher than during the year just ending, feed prices would also be relatively higher. The short corn crop of 1930 present an unfavorable corn-hog ratio and was likely to reduce the fall pig crop of 1930 and the spring and fall crop of 1931.

The statistics of the movement of livestock at 65 markets during August threw a rather interesting sidelight on the effect of the drought in the demand for cattle for feeding. While the receipts of cattle for August were 1,062,091 head, a decrease of 93,547 from last year, there was a decrease of 116,498 in the stocker and feeder shipments and a decrease of 110,536 in the total shipments. On the other hand, while there was a decrease compared with the 5-year average in the receipts of 339,978, the decrease in stocker and feeder shipments was only 149,658.

Hog Movement Smaller.

In the hog movement there was a decrease compared with last year of 346,828, and a decrease in the local slaughter of 348,482. Compared with the 5-year average, there was a decrease of 159,372 in the receipts and a decrease of 181,214 in the slaughter. Combining the figures, the slaughter of cattle showed a decrease of 8,006, compared with a year ago; hogs, a decrease of 348,482, calves, an increase of 27,417; sheep and lambs, an increase of 110,962.

In view of the decrease in the total production of hog products of 756,000,000 lbs., compared with last year, it is not at all surprising that the total stock of all kinds of meat and lard are not only distinctly less than last year but distinctly less than the 5-year average.

A rather interesting feature in connection with the movement of hogs for market this year is the maintained good weight. The average weight of hogs last week at Chicago was 250 lbs., notwithstanding all the talk of high feeding cost and short feed crop, compared

with 246 lbs. a year ago and 244 lbs. two years ago.

PORK—A rather quiet but steady market was noted in New York. Mess quoted at \$32.50; family; \$35.50; fat backs, \$22.50@26.00.

LARD—Domestic trade was good, but export interest was limited. The market was steady to firm. Prime western at New York was quoted at \$12.25@12.35; middle western, \$12.05@12.15; city, 11½¢; refined continent, 12½¢; South America, 13½¢; Brazil kegs, 14½¢; compound, car lots, 10½¢; smaller lots, 10½¢. At Chicago, regular lard in round lots was quoted at September price; loose lard at September price; leaf lard, 47½¢ over September.

See page 47 for later markets.

BEEF—Demand in the East was fair and the market steady.

Mess at New York was quoted at \$20.00; packet, \$17.00@18.00; family, \$20.00@22.00; extra India mess, \$35.00@37.00; No. 1 canned corned beef, \$3.10; No. 2, \$5.50; 6 lbs. South American, \$16.75; pickled tongues, \$70.00@75.00 per barrel.

New Hog Outlook Factors

Reduction in the supply of slaughter hogs during the crop year 1931, beginning October 1, 1930, is predicted by the U. S. Department of Agriculture in its hog outlook report of September 15, 1930.

The department is looking for a decrease of 4 to 6 per cent in the marketing of hogs during the coming year from the number marketed in the year now ending.

Also it predicts considerably higher prices, based on higher feed costs.

Whether or not a marked increase in the price of the small grains which will have to supplement the corn crop in hog feeding is anticipated, is not stated. As the shortage lies wholly in corn, the marked increase in price will probably be found in this crop.

During the current year there was a considerable decline in hog marketings

Cut-Out Values Decrease During Week

Declining product prices have resulted in a less satisfactory cut-out on hogs during the first four days of the current week. Even though the average price level has been arbitrarily reduced from that of last week, the cut-out returns are considerably less satisfactory.

Despite low storage stocks and a report by the government during the week that hog supplies of the coming crop year could be expected to be from 4 to 6 per cent below those of the current year, there was no strengthening in product prices.

Throughout the week the Chicago market has been somewhat stronger than eastern consuming centers, at some points the demand for all fresh meats being slow.

Packers need have little concern as long as they cut their hogs without loss, but whenever cutting losses mount as they have during the current week product going to cure is given an added handicap due to current costs being so much higher than current values.

There would seem to be little reason for concern regarding the hog crop of the coming year as it is not logical to think that farmers will reduce materially their most profitable crop—hogs. Wheat has returned some farmers as high as \$1.50 per bushel when marketed as hogs, and there is plenty of wheat and other small grains. This fact, coupled with the greater profitability of hogs over any other farm crop, would hardly seem to point to shortage.

Results on the following four averages of hogs show a troublesome cutting loss particularly on the heavier weights. It would be well for packers to keep a close check on their cut-out values particularly at this time when live costs have a tendency to run well ahead of product values.

The following figures, worked out on the basis of average costs and average values at Chicago during the first four days of the week, are furnished only as a guide. Each packer should substitute his own costs, credits and yields.

	100 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$ 2.46	\$ 2.44	\$ 2.40	\$ 2.35
Picnics	.71	.63	.60	.51
Boston butts	.80	.80	.80	.80
Pork loins (blade in)	2.23	1.98	1.80	1.31
Bellies	2.26	2.20	1.13	.43
Bellies (D. S.)			.73	1.40
Fat backs (D. S.)			.46	.22
Plates and jowls	.17	.20	.20	.20
Raw leaf	.23	.25	.26	.26
P. S. lard, rend. wt.	1.45	1.69	1.40	1.34
Spare ribs	.13	.11	.11	.11
Trimnings	.20	.20	.20	.20
Rough feet	.03	.03	.03	.03
Tails	.02	.01	.01	.01
Neck bones	.04	.03	.03	.03
Total cutting value	\$10.73	\$10.59	\$ 9.96	\$ 9.60
Total cutting yield	65.50%	66.75%	63.50%	70.00%
Crediting edible and inedible offal to the above total cutting values and deducting from these the live cost of hogs plus all expenses, the following results are shown:				
Loss per cwt.	\$.19	\$.41	\$ 1.05	\$ 1.31
Loss per hog	\$.32	\$.82	\$ 2.49	\$ 3.48

from the previous year, but in spite of this both hog and meat prices declined. A strengthened industrial situation would enable some increase in price, but should hog and product prices go too high substitution of other foods can be anticipated.

From the standpoint of the meat packing industry, therefore, it would seem that more factors should be considered than possible shortage in the number of hogs marketed.

What the Government Predicts.

The full text of the department's statement follows:

"A reduction in slaughter supplies of hogs during the next twelve months both through smaller numbers and lighter weights seems probable. Although the average of hog prices in the 1930-31 marketing year is expected to be higher than that of the year ending September 30, 1930, it will be accompanied by relatively high feed prices.

"Present evidence indicates that the expected slaughter for the 1930-31 marketing year will be between 4 and 6 per cent smaller than that of the current year. The short crop of 1930 and the present unfavorable corn hog ratio is expected to reduce the fall pig crop of 1930 and the spring and fall pig crops of 1931. This probably will postpone for at least a year the increase in hog production that would have started this fall had corn production been average or better. Slaughter from the 1931 pig crops which will come to market in 1931-32, may possibly be considerably smaller than that from the 1925 pig crops, which followed the short crop of corn in 1924, and thus be the smallest slaughter in ten years.

Storage Stock Situation.

"From the standpoint of storage supplies the 1930-31 hog crop marketing year will begin under much more favorable conditions than prevailed on October 1, 1929. Stocks of pork on September 1, this year, were 23 per cent smaller than those on September 1, 1929, and lard stocks were 50 per cent smaller. This decrease in storage holdings is equivalent to about 1,600,000 hogs.

"Larger numbers of hogs in Europe indicate a continuation of the present unfavorable foreign outlet for American hog products during the next twelve months, but domestic demand for pork is expected to strengthen somewhat during the course of the next crop year.

"The slaughter of hogs during September and October probably will be considerably smaller than the relatively large slaughter during the period in 1929. Marketings from late November to early January probably will be relatively large and below average in both weight and finish. This bunching of marketings in the early winter is expected to result in materially reduced market supplies in the late winter and spring.

The Feed Situation.

"In view of this expected distribution of marketings and a probable improve-

ment in demand, producers who have sufficient feed probably will find it advantageous to head their hogs for the late winter market and feed average weights rather than sell them early in an unfinished condition.

"For the long-time outlook it would seem that hog producers in areas which have fairly abundant supplies of feed might well increase the number of sows to be bred to farrow next spring, even though feed prices in relation to hog prices during the next year are relatively unfavorable. In areas where feed supplies are scarce and prices high, hog producers, before sacrificing their breeding herds, should consider that hog prices a year from this winter may be high enough to recompense even high cost production next year and that prices of breeding stock at that time may be high."

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended September 13, 1930, were as follows:

HAMS AND SHOULDERS INCLUDING WILTSHIRES.

	Sept. 13, 1930.	Sept. 14, 1930.	Sept. 6, 1930.	Jan. 1, 1930.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,114	1,400	1,114	93,407
To Belgium	6	20	10	1,694
United Kingdom	929	1,145	912	75,451
Other Europe	5	5	5	394
Cuba	29	52	32	3,420
Other countries	179	291	140	12,258

BACON, INCLUDING CUMBERLANDS.

	Sept. 13, 1930.	Sept. 14, 1930.	Sept. 6, 1930.	Jan. 1, 1930.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	1,431	2,110	1,421	79,290
To Germany	54	115	113	3,941
United Kingdom	1,132	980	835	42,505
Other Europe	238	942	285	18,478
Cuba	13	15	15	9,102
Other countries	7	51	173	3,294

LARD.

	Sept. 13, 1930.	Sept. 14, 1930.	Sept. 6, 1930.	Jan. 1, 1930.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	6,611	9,702	7,639	479,426
To Germany	858	2,686	3,357	93,267
Netherlands	955	1,093	494	28,903
United Kingdom	2,380	2,523	1,805	165,079
Other Europe	676	1,252	373	52,090
Cuba	912	1,321	1,046	52,944
Other countries	830	857	564	80,223

PICKLED PORK.

	Sept. 13, 1930.	Sept. 14, 1930.	Sept. 6, 1930.	Jan. 1, 1930.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	380	278	161	21,403
To United Kingdom	13	34	31	2,751
Other Europe	14	35	1,216	1,216
Canada	306	201	64	5,507
Other countries	47	43	31	11,929

TOTAL EXPORTS BY PORTS.

	Week ended Sept. 13, 1930.	Week ended Sept. 13, 1930.	Week ended Sept. 13, 1930.	Week ended Sept. 13, 1930.
	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Total	1,114	1,431	6,611	380
Boston	8	78	12	12
Detroit	636	394	442	62
Port Huron	437	148	1,157	245
Key West	567	567	567	567
New Orleans	33	1	1,175	45
New York	840	3,198	16	16
Philadelphia	72	72	72	72

DESTINATION OF EXPORTS.

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Exported to:				
United Kingdom (Total)	929	1,132	1,132	1,132
Liverpool	140	140	140	140
Manchester	21	21	21	21
Glasgow	146	146	146	146
Other United Kingdom	178	178	178	178

	Hams and shoulders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork, M lbs.
Exported to:				
Germany (Total)	444	858	858	858
Hamburg	711	711	711	711
Other Germany	147	147	147	147

CASING EXPORTS FROM CHINA.

Sausage casings exports from all of China to the United States during the first seven months of 1930 were valued at \$669,000, according to cable advices to the U. S. Department of Commerce.

TO QUOTE FANCY GRADE PORK.

(Continued from page 27.)

BOILING HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
16-18	18½	18	18½
18-20	18½	18	18½
20-22	18½	18	18½
16-22 range	18½	18	18½

SKINNED HAMS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
10-12	20½	20½	21½
12-14	20½	20½	21½
14-16	20½	20½	21½
16-18	18½	18	19
18-20	17½	18	19
20-22	16½	16½	17½
22-24	15½	15½	16½
24-26	13½	13½	15½
26-28	13½	13½	15½
28-30	13	13	15½
30-35	13	13	15½

PICNICS.

	Green. Standard.	Sweet Pickled. Standard.	Fancy.
4-6	13½	13	14
6-8	12½	12	13
8-10	11	11½	12½
10-12	11	11½	12½
12-14	11	11½	12½

BELLIES.

	Green. Sq. Sds.	Cured. S.P.	Dry Cured.
6-8	22	22½	23
8-10	20½	21	21½
10-12	19½	20	20½
12-14	19	19½	20
14-16	18½	19	19½
16-18	18	18½	19

D. S. BELLIES.

	Standard.	Clear.	Fancy.	Rib.
14-16	15½	15½	15½	15½
16-18	15½	15½	15½	15½
18-20	15½	15½	15½	15½
20-25	14	14½	14½	14
25-30	13½	14½	14½	13½
30-35	13½	13½	13½	13½
35-40	13½	13½	13½	13½
40-50	12½	12½	12½	12½

D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	9½	10
10-12	10	10½
12-14	10½	10½
14-16	11	11½
16-18	11½	11½
18-20	12	12½
20-25	12½	12½

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Sept. 16, 1930.—Extra tallow, f.o.b. seller's plant, 5¼c lb.; Manila coconut oil, tank coast, 5½c lb.; Manila cocoanut oil, tanks, New York, 5½c lb.; Cochiti cocoanut oil, barrels New York, 7¼@8c lb.

P. S. Y. cottonseed oil, barrels New York, 9¼@10c lb.; crude corn oil, barrels New York, 9@9¼c lb.; olive oil foots, barrels New York, 7¼@7½c lb.; 5 per cent yellow olive oil, barrels New York, 85@90c gal.

Crude soya bean oil, barrels New York, 10½@11c lb.; palm kernel oil, barrels New York, 9@9¼c lb.; Niger palm oil, casks New York, 6@6¼c lb.; Lagos palm oil, casks New York, 6¼@6½c lb.; glycerine, soaplye, 6¼@7c lb.; glycerine, C. P., 13¼@14c lb.; glycerine, dynamite, 10¼c lb.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Sept. 1, to Sept. 17, 1930, totaled 9,666,267 lbs.; tallow, none; greases, 914,400 lbs.; stearine, none.

HULL OIL MARKETS.

Hull, England, Sept. 17, 1930.—(By Cable)—Refined cottonseed oil, 29s; Egyptian crude cottonseed oil, 25s

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—In a general way the tallow situation was without particular change the past week, with operations on a small scale. The market at New York was without change with extra quoted 5½¢ f.o.b. However, the early part of this week a steadier tone developed, with reports current of some business at ½¢ higher than that figure, although these were limited to a few quarters. However, there were intimations of a fairly good export demand for tallow, said to have been the result of conditions in the Argentine.

The larger soapers were not inclined to pay up for supplies, but with producers apparently fairly well sold up, there was little or no pressure on the market. Lighter marketings of cattle received some attention, but it was noticeable that the tendency was to keep a close eye on the developments in non-competing commodities.

At New York, special was quoted at 5@5½¢; extra, 5¼@5½¢; edible, 6½@7¢ nominal.

At Chicago, the market was quiet, but the undertone was firm, with large producers closely sold up for the current month. At Chicago edible was quoted at 6¼¢; fancy, 6¢; prime packer, 5½¢; No. 1, 5¼¢; No. 2, 4¼¢.

At the London tallow auction, 810 casks were offered and 375 sold, with prices unchanged to 6d lower than the previous sale. Mutton was quoted at 29s@31s 6d; beef, 27s 6d@35s; good mixed, 25s 6d@27s 6d. At Liverpool, Australian tallow was steady and unchanged. Fine was quoted at 31s 6d and good mixed at 29s 6d.

STEARINE—Demand was quieter in the East and the undertone was slightly easier. Oleo at New York was quoted at 9¼@9½¢. At Chicago, the market was quiet and about steady. Oleo was quoted at 9¼¢, although there were good inquiries there slightly under the market. These were turned down.

OLEO OIL—Quiet and routine conditions prevailed at New York. Extra was quoted at 9½@10½¢; medium, 9½@9¾¢; lower grades, 9½¢. At Chicago, the market was quiet but firm. Extra was quoted at 10¢.

See page 47 for later markets.

LARD OIL—Trade was rather quiet, but the market was fairly steady. Extra at New York was quoted at 12¼¢; extra winter, 10¢; extra, 9¾¢; extra No. 1, 9½¢; No. 1, 9½¢; No. 2, 9¼¢.

NEATSFOOT OIL—Demand was a little better, and the market was steadier. Pure oil at New York was quoted at 12¼¢; extra, 10¢; No. 1, 9¾¢; cold test, 16¼@17¢.

GREASES—The grease market the past week took on a better undertone as a result of moderate offerings, and a fairly good inquiry for both domestic and export. Unsettled Argentine conditions were said in some quarters to have helped the grease markets somewhat. Domestic soapers, however, were not inclined to follow advances readily, being well supplied for the balance of the year. White greases were reported

rather scarce and were relatively firm. The demand for low grades was limited, but a steadier feeling in tallow had a helpful influence in greases.

At New York, yellow and house were quoted 4½@5¢; A white, 5½@5½¢; B white, 5@5½¢; choice white, 7¼¢ last sales.

At Chicago, choice white was in demand both in domestic and export, and offerings were light. Inquiries were fair for medium and low grades, and the market was about steady. At Chicago, brown was quoted at 4¼¢; yellow, 4¼@4½¢; B white, 5½¢; A white, 5¼¢; choice white, all hog, 6¼@6½¢.

By-Products Markets

Chicago, September 17, 1930.
Blood.

Domestic blood is quoted at \$3.75@4.00. The market continues strong and inquiries are heavier.

	Unit
Ground and unground.....	Ammonia. \$3.75@4.00

Digester Feed Tankage Materials.

The market is very strong and products continue in good demand. Offerings are not heavy.

	Unit
Unground, 11½ to 12% ammonia.....	\$ @ 4.00
Unground, 6 to 8% ammonia.....	3.00@3.25 & 10
Liquid stick.....	3.00@3.25
Steam bone meal, special feeding.....	38.00@40.00

Packinghouse Feeds.

Product continues in good demand. Prices are quoted on carload basis, f.o.b. producing points.

	Per Ton.
Digester tankage, meat meal.....	\$ @ 60.00
Meat and bone scraps, 50%.....	@ 60.00

Fertilizer Materials.

The market for fertilizer materials is showing a little more activity and the market is quoted higher.

	Unit
High grd. ground, 10@11% am.....	\$ 2.50@ 3.00 & 10
Low grd., and ungr., 6-9% am.....	@ 2.50 & 10
Bone tankage, low grd., per ton.....	16.00@18.00
Hoof meal.....	2.75@ 3.00

Cracklings.

Cracklings are strong and in good demand. Sales have been made at 90@110.

	Per Ton.
Hard pressed and exp. unground, per unit protein.....	\$.90@ 1.00
Soft prod. pork, ac. grease & quality.....	55.00@60.00
Soft prod. beef, ac. grease & quality.....	45.00@50.00

Bone Meals (Fertilizer Grades).

The bone meal market is showing little activity. Quotations are nominal.

	\$
Raw bone meal for feeding.....	@ 32.00
Steamed, ground, 3 & 50.....	27.00@28.00
Steamed, unground, 3 & 50.....	25.00@26.00

Gelatine and Glue Stocks.

Market continues featureless. Few

offerings are being made. Buyers show little interest.

	Per Ton.
Klip stock.....	\$35.00@38.00
Calif stock.....	42.00@45.00
Hide trimmings.....	30.00@32.00
Horn piths.....	29.00@32.00
Cattle jaws, skulls and knuckles.....	30.00@31.00
Sinews, plazes.....	30.00@33.00
Pig skin scraps and trim., per lb.....	3½@4c

Horns, Bones and Hoofs.

	Per Ton.
Horns, according to grade.....	\$55.00@160.00
Mfg. shin bones.....	50.00@ 70.00
Cattle hoofs.....	25.00@ 30.00
Junk bones.....	17.00@ 18.00

(Note—Forecasting prices are for mixed carloads of unsorted materials indicated above.)

Animal Hair.

There is practically no interest. Most buyers have covered their requirement and are not in the market, as is usual at this time of the year. Prices are nominal.

	Per Ton.
Coil and field dried.....	1¼@ 1½¢
Processed, grey, summer, per lb.....	2 @ 2½¢
Processed, grey, winter, per lb.....	@ 4c
Cattle switches, each.....	1½@ 2½¢

* According to count.

EASTERN FERTILIZER MARKETS.

(Special Letter to The National Provisioner.)

New York, September 17, 1930.—New York ground tankage is held at \$3.65 and 10c, but the last sale was at \$3.50 and 10c, basis f.o.b. New York. Stocks are light. Unground and crushed tankage has been held at \$3.50 and 10c, with bids being made very close to this figure. South American ground tankage sold at \$3.65 and 10c, c.i.f. Atlantic ports, with one special lot bringing a little higher price.

South American ground dried blood sold at \$3.72½, with offerings being made at \$3.75 and upward, c.i.f. U. S. ports. New York blood sold at \$3.35 f.o.b., with none offering at present. Today's market may be said to be around \$3.50.

Cracklings are steady and firm, with limited offerings being made by producers.

Such material as sulphate of ammonia, nitrogenous material, nitrate of soda and fish scrap remain unchanged in price.

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston for the week ended Sept. 13, 1930, with comparisons, are as follows:

West. drad. meats:	Week ended Sept. 13.	Prev. week.	Cor. week, 1929.
Steers, carcasses.....	2,228	2,278	2,145
Cows, carcasses.....	1,096	1,151	1,839
Bulls, carcasses.....	35	29	41
Veals, carcasses.....	1,220	1,104	1,308
Lambs, carcasses.....	18,720	17,813	18,122
Mutton, carcasses.....	878	667	1,450
Pork, lbs.....	300,234	340,810	331,400

THE KENTUCKY CHEMICAL MFG. CO., Inc.

COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Sept. 17, 1930.—The volume of trading on the Memphis cottonseed meal market was heavier than for some time, about 6,800 tons being traded in. Fluctuations in price were very wide on account of most of the trading having been done in about 30 minutes. The market opened very peacefully, first sales of December meal being 25c per ton under the close yesterday. During the first 2 hours of trading the market dragged along uneventfully. Towards noon, however, heavy hedge selling from all over the country came into the market, sellers having open orders to execute in Fall meal, and November, which was selling at \$30.75 early in the session, gave way with October and these months declined rapidly to \$30.00.

Continued heavy selling carried these positions to \$29.05. No sooner were sales effected at that level than the market turned again, climbing back towards the \$30.00 mark, which was finally reached and passed before the close. The bulls, who were terrified by the onslaught of selling, regained confidence, and the closing prices were \$1.00 down on October, 75c on November and 75c on December.

The more distant months went to a larger carrying charge than for some time, March meal being \$1.50 per ton over October. The close may have been considered firm, with a decidedly downward tendency. Spot handlers report no demand, with mill offerings increasing. Today's decline carried values to a point that should stimulate buying and if same develops it will undoubtedly have a steady effect on the market.

Cottonseed declined in sympathy with meal. The opening bids on Fall seed were: November, \$29.50; December, \$30.50. These, however, were reduced to \$28.25, and \$28.75 on the close. It was learned during the session today that one of the big oil milling interests had again reduced its prices \$2.00 per ton in the country.

COTTONSEED PRODUCT EXPORTS.

Exports of cottonseed products for the twelve months ended July 31, 1930, with comparisons for 1929, are reported by the U. S. Census Bureau as follows:

	1930.	1929.
Oil, crude, lbs.....	24,744,506	20,627,975
Oil, refined, lbs.....	7,177,456	8,428,953
Cake and meal, tons....	158,422	298,232
Linters, running bales....	118,124	186,211

How is cottonseed oil bleached? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

The Blanton Company

ST. LOUIS
Refiners of

VEGETABLE OILS

Manufacturers of

SHORTENING

MARGARINE

COTTON OIL SITUATION.

An analysis of the cottonseed oil situation for the month of August, 1930, with comparisons, prepared by Aspengren & Co., follows:

MOVEMENT OF COTTONSEED AT CRUDE OIL MILLS.

	—Tons received.—	
	1930-31.	1929-30.
On hd. begin. of season	44,006	41,606
August	336,129	239,090
Total	380,735	280,675
	—Tons Crushed.—	
	1930-31.	1929-30.
August	105,770	120,023
On hand end of month.	1930-31.	1929-30.
August	214,965	160,652
	1930-31.	1929-30.
	Tons.	Tons.

*Estimated seed receipts at crude mills, season 1930-1931	5,019,000	5,019,677
On hand beginning of season	44,006	41,606
Total	5,063,006	5,061,283
Of which is so far crushed	105,770	120,023
Destroyed at mills	1930-31.	1929-30.
Seed on hand	214,965	160,652
Seed still to be received	4,682,871	4,780,608
214,965 tons seed on hand at 315 lbs. crude oil per ton is equivalent to 67,713,975 lbs. crude oil, which at 8 per cent refining loss, equals 62,296,857 lbs. refined oil, or 155,742 barrels.		
4,682,871 tons seed still to be received at 315 lbs. crude oil per ton, is equivalent to 1,475,104,365 lbs. crude oil, which at 8 per cent refining loss, equals 1,357,060,016 lbs. refined oil or 3,392,740 barrels.		

*This estimate is based on the Government cotton crop report dated Sept. 8, 1930, of 14,340,000 bales, 700 lbs. seed to a bale.

MOVEMENT OF CRUDE OIL AT CRUDE OIL MILLS.

	—Pounds produced.—	
	1930-31.	1929-30.
On hd. begin. of season	2,605,397	10,978,358
August	49,321,710	35,217,974
Total	51,927,107	46,191,332
	—Shipments.—	
	1930-31.	1929-30.
August	37,982,418	26,025,680
On hand end of month.	1930-31.	1929-30.
August	13,944,689	20,165,652

DISTRIBUTION CRUDE OIL HOLDINGS.

	Aug. 1, 1930.	Aug. 31, 1930.
At mills	2,605,397	13,944,689
At refineries	1,946,590	2,894,541
In transit to refineries and consumers	3,558,420	8,767,000
Total	8,110,407	25,606,230
25,606,230 lbs. crude oil at 8 per cent refining loss, equals 23,557,732 lbs. refined oil, or 58,894 barrels.		

CRUSH PER TON.
During August, 165,770 tons seed produced 49,321,710 lbs. crude oil, equivalent to 297.5 lbs. per ton, or 14.9 per cent, compared with 14.7 per cent last year.

REFINED OIL.

	—Pounds produced.—	
	1930-31.	1929-30.
On hd. begin. of season	209,933,070	338,619,933
August	26,624,553	22,876,555
Total	326,457,603	361,496,488
	—Delivered consumers.—	
	1930-31.	1929-30.
August	130,194,135	130,813,857
On hand end of month.	1930-31.	1929-30.
August	200,273,468	230,682,631

DISTRIBUTION REFINED OIL HOLDINGS.

	Aug. 1, 1930.	Aug. 31, 1930.
At refineries	257,985,265	198,063,234
At other places	6,085,528	8,440,103
In transit from refine.	5,859,277	2,770,031
Total	290,933,070	209,273,468

AVERAGE REFINING LOSS.

During August, 28,949,347 lbs. crude oil yielded 26,524,533 lbs. refined oil, 8.38 per cent loss, compared with 8.77 per cent lost last year.

SHIPMENTS OF REFINED OIL.

	—Export pounds.—	
	1930-31.	1929-30.
August	Not available	613,930
	—Domestic pounds.—	
	1930-31.	1929-30.
August	Not available	130,199,927
Total pounds.	1930-31.	1929-30.
August	126,184,135	130,813,857

REFINED OIL—SUMMARY IN BARRELS OF 400 POUNDS.

	—Produced.—	
	1930-31.	1929-30.
Old crop stock.....	749,833	846,550
August	66,311	57,191
Total	816,144	903,741
	—Consumed.—	
	1930-31.	1929-30.
August	315,490	327,035
	—On hand.—	
	1930-31.	1929-30.
August	500,684	576,706
Refined oil on hand.....	500,684	576,706
Seed on hand will produce	155,742	114,762
Crude oil on hand will produce	58,894	65,573
Seed still to be received	3,382,740	3,339,536
Total	4,108,060	4,096,577
Less approximate carry over for end of season Aug. 1, 1931.....	750,000	*800,291
Available for coming 11 months	3,358,060	3,296,286
Consumption for first month	*315,490	*327,035
Monthly average available for last 11 mo.	1305,278	*296,662
Monthly average available for all 12 mo.	306,127	*301,943

*Actual. †Available.

SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, Sept. 18, 1930, based on sales made by member companies of the Shortening and Oil Division of the National Cottonseed Products Association, were as follows:

Shortening.	Per lb.
North and Northeast:	
Carlota, 26,000 lbs.....	@10½
3,500 lbs. and up.....	@11
Less than 3,500 lbs.....	@11½
Southeast:	
3,500 lbs.....	@10½
Less than 3,500 lbs.....	@11½
Southwest:	
Carlota, 26,000 lbs.....	@10½
10,000 lbs. and up.....	@10½
Less than 10,000 lbs.....	@11
Pacific Coast:	@11½
Salad Oil.	
North and Northeast:	
Carlota, 26,000 lbs.....	@10½
5 bbls. and up.....	@10½
1 to 4 bbls.....	@11½
South:	
Carlota, 26,000 lbs.....	@10½
Less than Carlota.....	@10½
Pacific Coast:	@10½
Cooking Oil—White.	
½¢ per lb. less than salad oil.	
Cooking Oil—Yellow.	
½¢ per lb. less than salad oil.	

LITHUANIA FIXES HOG PRICES.

The prices of specified grades of hogs to export bacon houses in Lithuania has been fixed by the ministry of agriculture. The losses suffered by the packinghouses will be compensated by the ministry in the form of a subsidy.

What are the characteristics of neutral lard, and for what is it used? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

Vegetable Oil Markets

WEEKLY REVIEW

Market Quiet—Undertone Barely Steady
—New Crop Pressure Light—Cotton
Progressing Favorably—Lard Hold-
ing Well—Crude Barely Steady—
Cash Oil Trade Fair.

A moderate volume of trade and a slightly lower range featured cotton oil on the New York Produce Exchange the past week. The developments were due more to an absence of any particular buying power than to anything in the news of a depressing character. While the cotton crop progressed satisfactorily and some liquidation in oil developed as a result, the latter was small in volume. On the whole, there was little or no pressure of the new crop on the market. Commission house trade and professional operations were on both sides and were featureless. This made for a condition where daily price changes were insignificant.

The fact that lard was holding very well, with further bullish lard statistics current, discouraged any particular pressure on oil, as did satisfactory reports regarding cash oil demand. The latter feature, nevertheless, failed to stimulate speculative interest sufficient to cut much figure. There was, however, some fresh scale-down buying in the new contracts, while liquidation in the nearby old contracts was readily taken care of. Refiners' operations were without particular feature, although refiners appeared to have sold on balance.

More or less rainy weather was experienced over the South. This served to some extent to interrupt the movement of cotton and seed. Reports, nevertheless, indicated that picking was progressing, while latest private crop reports intimate that cotton has held its own so far this month, the crop having experienced improvement in sections sufficient to offset losses in conditions elsewhere.

Consumption is Good.

The crude markets were barely steady, the South selling at 6½c. A

little crude was moving in the Valley at that figure, although refiners later were bidding 6.55c in both sections. Texas crude, was 6½c bid, with little or no pressure from that quarter.

August consumption of 315,000 bbls., compared with the revised August figure last year of 327,000 bbls., was extremely good. The distribution of oil continued to hold up close to record proportions, and the consumption of cotton oil has been affected little if any by the general depression of the past year. The visible stocks at the beginning of September were 715,000 bbls. compared with 757,000 bbls. a year ago.

There was apparently sufficient demand the past week to offset refiners' crude purchases, but there is the fear that the movement will pick up con-

siderably as the Fall oil demands are satisfied, and that there will be increased hedge pressure against crude and seed purchases. The hedging differential of the new contracts continues extremely satisfactory, so much so that some were advising mills to sell crude and buy future contracts against the sale. As far as cotton oil is concerned, the cotton crop is believed to be made, although a late frost might add considerably to the production.

The lard market held rather strongly, being influenced by comparatively light hog arrivals and a decrease in lard stocks at Chicago the first half of September of 10,508,000 lbs., the stock totaling 35,698,000 lbs. against 91,420,000 lbs. last year. Cold storage holding of lard on September 1 were 89,140,000 lbs., against 180,085,000 lbs. the same time last year.

COCOANUT OIL—Demand was rather moderate and the market was about steady. The only routine interest was in nearby oil, although shipment stuff appeared to be in a little better request at the lowest figures. At New York, nearby tanks were quoted 5½c; bulk oil, 5½c. At the Pacific Coast, tanks were quoted at 5½@5½c, depending on position.

CORN OIL—The market was strong, with a fairly good demand. Offerings were limited, mills holding prices at 7½c f.o.b.

SOYA BEAN OIL—The market continues largely nominal. Domestic oil is quoted at 8@8½c f.o.b. mills. At the Pacific Coast, tanks were quoted at 8½c.

PALM OIL—There was little or no business of consequence the past week, although there was more inquiry for deferred positions. Buyers and sellers were apart, with consumers apparently attempting to shade values. Offerings from first hands were steadily held, however. At New York, bulk oil for shipment, 20 per cent soft, was quoted at 5.20c; 12½ per cent acid oil, 5.30c; 25 per cent acid oil, 5.15c; Niger for shipment, 5½@5c.

PALM KERNEL OIL—While demand was quiet, there was no pressure of oil on the market. Bulk oil at New York was quoted at 5.45@5½c for shipment.

OLIVE OIL—Cable offerings

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Sept. 18, 1930.—September contracts on cotton oil at New Orleans are ten points higher today than a week ago, although crude is about ¼c lower bid. Mills, with few exceptions, are not offering. Some are asking 6½c, against 6½c bid for Valley. Texas is barely steady at 6½c. If rains continue, oil will be cheap enough, considering the big consumption of cotton oil in September and October and the spread between September lard and crude which exceed 5c lb.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Sept. 18, 1930.—Crude cottonseed oil sold freely yesterday and today at 6½c; forty-one per cent protein cottonseed meal, \$27.00@28.00; loose cotton seed hulls, \$6.00. Weather clear and cool.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Sept. 18, 1930.—Prime cotton seed f.o.b. cars north and east Texas, \$27.00@28.00; west Texas, \$25.00@26.00; prime cottonseed oil, Dallas territory, 6½@6½c; forty-three per cent cake and meal, \$31.00; hulls, \$9.00.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company
 Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

were light, and there was no pressure of supplies on the spot. This made for a steady tone, notwithstanding a limited demand. At New York, nearby foots were quoted at 7½¢@7½¢; shipment foots, 7@7½¢.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTONSEED OIL—Store oil demand was moderate, but store stocks at New York were only 1,175 bbls. Prices were quoted at 25 points over September. Southeast and Valley crude, 6.55¢ bid; Texas, 6½¢ bid.

COTTONSEED OIL—Market transactions at New York:

Friday, September 12, 1930.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Old Spot				840 a	
Sept.				830 a	875
Oct.	1000	834	831	830 a	831
Nov.				815 a	830
Dec.	1500	830	827	825 a	827
New					
Nov.				760 a	775
Dec.				763 a	768
Jan.				767 a	771
Feb.				770 a	785
Mar.	15	790	785	785 a	786
Apr.				790 a	800

Sales, including switches, Old 2,500 bbls., New 15 Contracts. Crude S. E. 6½¢@6½¢.

The Edward Flash Co.

17 State Street
NEW YORK CITY

Brokers Exclusively
ALL VEGETABLE OILS
In Barrels or Tanks
COTTON OIL FUTURES
On the New York Produce Exchange

The Procter & Gamble Co.
refiners of all grades of

COTTONSEED OIL

PURITAN—Winter Pressed Salad Oil
BOREAS—Prime Winter Yellow
VENUS—Prime Summer White
STERLING—Prime Summer Yellow
WHITE CLOVER—Cooking Oil
MARIGOLD—Cooking Oil
JERSEY—Butter Oil

HARDENED COTTONSEED OIL—for Shortenings and Margarines
(58°-60° titre)

COCOANUT OIL
MOONSTAR—Cocoanut Oil
P & G SPECIAL—(hardeners) Cocoanut Oil

General Offices, Cincinnati, Ohio
Cable Address: "Procter"

Saturday, September 13, 1930.

Old Spot	840 a	900
Sept.	825 a	823
Oct.	100 827 827	827 a
Nov.	810 a	825
Dec.	600 825 823	823 a
New		
Nov.	760 a	770
Dec.	764 a	765
Jan.	768 a	771
Feb.	770 a	785
Mar.	5 786 784	784 a
Apr.	2 789 788	789 a

Sales, including switches, Old 700 bbls., New 7 Contracts. Crude S. E. 6½¢@6½¢.

Monday, September 15, 1930.

Old Spot	840 a	900
Sept.	815 a	823
Oct.	1100 825 822	820 a
Nov.	800 a	820
Dec.	500 821 818	817 a
New		
Nov.	2 770 770	765 a
Dec.	760 a	765
Jan.	764 a	768
Feb.	765 a	778
Mar.	20 785 780	780 a
Apr.	782 a	788

Sales, including switches, Old 1,600 bbls., New 22 Contracts. Crude S. E. 6½¢@6½¢.

Tuesday, September 16, 1930.

Old Spot	835 a	875
Sept.	826 a	875
Oct.	800 823 822	821 a
Nov.	810 a	825
Dec.	300 820 820	820 a
New		
Nov.	767 a	773
Dec.	765 a	775
Jan.	765 a	769
Feb.	770 a	780
Mar.	10 782 778	782 a
Apr.	785 a	795

Sales, including switches, Old 1,100 bbls., New 10 Contracts. Crude S. E. 6.55¢ Bid.

Wednesday, September 17, 1930.

Old Spot	850 a	824
Sept.	825 a	825
Oct.	400 825 823	823 a
Nov.	810 a	825
Dec.	820 a	825
New		
Nov.	765 a	780
Dec.	763 a	770
Jan.	2 770 770	770 a
Feb.	775 a	785
Mar.	11 786 782	785 a
Apr.	790 a	795

Sales, including switches, Old 400 bbls., New 13 Contracts. Crude S. E. 6.55¢ Bid.

Thursday, September 18, 1930.

Old Spot	825 a	814
Sept.	815 a	814
Oct.	825 815	810 a
Dec.	824 818	812 a
New		
Dec.	765 765	753 a
Jan.	765 765	760 a
Mar.	787 775	775 a

See page 47 for later markets.

RUSSIAN MARGARINE FACTORY.

A modern margarine factory, reported to be the first of its type in Soviet Russia, was completed recently. It is known as Evdakovsky Combinat, and is located on the Southeastern Railroad, close to the source of necessary raw materials. Previous production of margarine in Soviet Russia has been on a small scale in a few non-specialized factories. Construction of this and other proposed margarine factories has been under the Central Union of Consumers Cooperatives.

PRODUCTION AND CONSUMPTION OF COTTONSEED AND PRODUCTS.

Cottonseed received, crushed and on hand, and cottonseed products manufactured, shipped out, on hand and exported for one month ended August 31, 1930, compared with a year ago, as reported by the U. S. Census Bureau:

COTTONSEED RECEIVED, CRUSHED AND ON HAND (Tons).

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to Aug. 31, 1930.	1929.	Aug. 1 to Aug. 31, 1930.	1929.	1930.	1929.
United States	336,129	239,069	165,770	120,023	214,965	160,652
Alabama	29,661	14,800	12,093	8,012	17,804	7,979
Georgia	59,241	20,080	27,616	15,186	32,353	12,001
Louisiana	23,938	23,870	9,063	12,854	15,545	16,084
Mississippi	12,262	23,681	13,746	10,806	8,507	20,632
Texas	199,229	146,113	90,719	71,249	124,508	94,979
All other states	11,798	3,925	12,533	1,917	16,246	9,487

*Includes seed destroyed at mills but not 44,606 tons and 41,606 tons on hand Aug. 1, nor 762 tons and 2,847 tons reshipped for 1930 and 1929, respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

	On hand Aug. 1.		Produced Aug. 1		Shipped		On hand	
	Aug. 1 to Aug. 31, 1930.	Aug. 1 to Aug. 31, 1929.	Aug. 1 to Aug. 31, 1930.	Aug. 1 to Aug. 31, 1929.	Aug. 1 to Aug. 31, 1930.	Aug. 1 to Aug. 31, 1929.	Aug. 31, 1930.	Aug. 31, 1929.
Crude oil	*8,110,407	49,321,710	49,321,710	37,982,418	*25,606,230	28,823,404		
(pounds)	19,181,586	35,217,974	35,217,974	26,025,680	29,027,408	23,082,631		
Refined oil	†299,933,070	*26,524,553	*26,524,553	22,876,555	22,876,555	22,876,555		
(pounds)	338,619,933	54,308	54,308	76,440	85,408	45,340		
Cake and meal	76,067	56,303	56,303	84,076	48,894	48,894		
(tons)	27,318	45,878	45,878	43,006	29,590	29,590		
Hulls	63,917	32,064	32,064	39,262	56,719	56,719		
(tons)	136,463	28,578	28,578	29,553	135,488	135,488		
Linters	70,854	29,510	29,510	40,334	33,830	33,830		
(Running bales)	2,659	45	45	2,704	2,704		
(500-lb. bales)	1,848	2,751	2,751	3,003	1,596	1,596		
Grablots, notes, etc.	12,967	900	900	1,726	12,141	12,141		
(500-lb. bales)	8,453	1,043	1,043	2,737	6,759	6,759		

*Includes 1,946,590 and 2,804,541 lbs. held by refining and manufacturing establishments and 3,558,420 and 8,767,000 lbs. in transit to refiners and consumers August 1, 1930, and August 31, 1929, respectively.

†Includes 6,088,528 and 3,440,103 lbs. held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 5,859,277 and 3,770,031 lbs. in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1930, and August 31, 1929, respectively.

**Produced from 28,940,347 lbs. of crude oil.

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were easier the latter part of the week on liquidation, scattered selling, weakness, other commodities, fears of political unrest in Germany and realizing for over week end. Domestic cash trade is good. Hog runs are slightly larger than of late but small compared with last year.

Cottonseed Oil.

Cotton oil was more active on liquidation, increased hedge pressure, easiness in crude, freer crude selling. Weakness on allied markets resulted in a lower range, with support limited to shorts and scale down outside buying. Considerable change changed hands at 6½c in the southeast. Valley buyers are bidding 6½c. Texas sold at 6½c. Bids are now at 6½c.

Quotations on cottonseed oil at New York Friday noon were: Old contract.—Sept. \$8.00 bid; Oct., \$8.00@8.05; Nov., \$7.90@8.20; Dec., \$8.03 sale.

New contract — Nov., \$7.50@7.70; Dec., \$7.48@7.53; Jan., \$7.45@7.58; Feb., \$7.55@7.65; March, \$7.68 sale; Apr., \$7.70@7.82.

Tallow.

Tallow, extra, 5½c.

Stearine.

Stearine, oleo, 9¼@9½c.

FRIDAY'S GENERAL MARKETS.

New York, Sept. 19, 1930. — Lard, prime western, \$12.35@12.45; middle western, \$12.15@12.25; city, 11½@12c; refined continent, 13c; South American, 13¼c; Brazil kegs, 14¼c; compound, 10½c.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Sept. 17, 1930.—General provision market steady but dull; demand lessening for hams and picnics; square shoulders, no demand; pure lard fair.

Friday's prices were as follows: Hams, American cut, 90s; Liverpool shoulders, square, 74s; hams, long cut, 103s; picnics, 65s; short backs, 90s; bellies, clear, 89s; Canadian, 87s; Cumberland, 81s; Wiltshires, none; spot lard, 64s 9d.

EUROPEAN PROVISION CABLES.

The market at Hamburg was rather quiet during the week ended September 13, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 1,456 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 94,000, at a top Berlin price of 14.06c lb., compared with 78,000, at 18.82c lb., for the same week of last year.

The Rotterdam market was firm. Extra neutral lard and premier jus markets somewhat weaker. Refined lard market dull.

The market at Liverpool was steady with fair consumptive demand.

The total of pigs bought in Ireland for bacon curing was 23,000 for the

week, compared with 30,000 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ended September 12, 1930, was 111,079, compared with 96,000 for the corresponding week of last year.

Exports of Danish bacon amounted to 6,443 metric tons, compared with 5,424 metric tons for the same week of last year.

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Sept. 13, 1930, with comparisons:

	Week ended Sept. 13.	Prev. week.	Cor. week, 1929.
West. drsd. meats:			
Steers, carcasses	9,252	6,382	8,543
Cows, carcasses	964	681	823
Bulls, carcasses	287	221	18
Veals, carcasses	8,011	8,757	7,264
Lambs, carcasses	28,057	29,963	25,195
Mutton, carcasses	2,855	1,902	4,183
Beef cuts, lbs.	221,089	183,826	334,138
Pork cuts, lbs.	2,156,896	1,133,088	1,639,984
Local slaughters:			
Cattle	9,570	8,372	8,905
Calves	14,453	13,309	15,326
Hogs	41,177	33,281	43,471
Sheep	80,346	64,336	68,539

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products at New York for week ended Sept. 12:

Point of origin.	Commodity.	Amount.
Canada—Fresh pork loins	6,354 lbs.	
Canada—Pork sausage	775 lbs.	
Canada—Bacon	2,488 lbs.	
Canada—Pork backs	263 lbs.	
Denmark—Liver paste	963 lbs.	
France—Tripe	426 lbs.	
France—Sausage	176 lbs.	
Germany—Smoked hams	7,111 lbs.	
Germany—Sausage	772 lbs.	
Germany—Canned meats	4,177 lbs.	
Germany—Meat products	1,504 lbs.	
Holland—Smoked hams	1,027 lbs.	
Italy—Ham	30 lbs.	
Italy—Salami	217 lbs.	

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Sept. 13, 1930, are as follows:

	Week ended Sept. 13.	Prev. week.	Cor. week, 1929.
West. drsd. meats:			
Steers, carcasses	2,786	2,379	2,493
Cows, carcasses	818	644	951
Bulls, carcasses	200	267	423
Veals, carcasses	1,244	1,530	1,192
Lambs, carcasses	12,511	13,314	11,119
Mutton, carcasses	1,493	726	1,529
Pork, lbs.	342,719	377,960	376,543
Local slaughters:			
Cattle	2,000	1,501	1,363
Calves	2,424	2,958	2,129
Hogs	9,917	11,540	15,473
Sheep	15,493	6,650	7,093

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Sept. 18, 1930:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (1):				
Yearling (300-550 lbs.):				
Choice	\$20.00@22.00		\$19.00@21.00	
Good	18.50@20.00		16.00@19.00	
Medium	16.50@18.50			
STEERS (550-700 lbs.):				
Choice	18.50@20.50		19.00@20.50	19.50@20.50
Good	16.50@18.50		16.00@19.00	17.50@19.00
STEERS (700 lbs. up):				
Choice	17.50@19.00	17.50@18.50	18.00@20.00	19.00@20.00
Good	16.00@17.50	16.00@17.50	16.00@18.50	17.50@18.50
STEERS (500 lbs. up):				
Medium	11.50@16.00	14.00@16.00	11.00@16.00	11.00@16.00
Common	9.50@11.50	12.50@14.00	10.00@11.00	10.00@11.00
COWS:				
Good	11.00@13.00	12.00@12.50	12.00@14.50	11.00@12.00
Medium	10.00@11.00	10.50@12.00	9.00@11.50	10.00@11.00
Common	8.00@10.00	9.50@10.50	8.00@9.00	8.00@10.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	20.00@22.00	18.00@20.00	24.00@26.00	19.00@20.00
Good	17.00@20.00	16.00@18.00	22.00@25.00	18.00@19.00
Medium	15.00@17.00	13.00@15.00	20.00@22.00	15.00@17.00
Common	13.00@15.00	11.00@13.00	17.00@19.00	
CALF (2) (3):				
Choice	13.00@15.00		16.00@17.00	
Good	11.00@13.00	14.00@15.00	11.00@14.00	14.00@15.00
Medium	8.50@10.00	12.00@13.00	10.00@12.00	12.00@13.00
Common	7.50@8.50	10.00@12.00	9.00@10.00	10.00@12.00
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice	17.00@19.00	18.00@19.00	16.00@19.00	18.00@20.00
Good	15.00@17.00	16.00@18.00	15.00@18.00	17.00@19.00
Medium	12.00@15.00	14.00@16.00	13.00@16.00	16.00@17.00
Common	10.00@12.00	12.00@14.00	11.00@13.00	14.00@16.00
LAMB (46-55 lbs.):				
Choice	17.00@19.00	18.00@19.00	16.00@19.00	18.00@20.00
Good	15.00@17.00	16.00@18.00	15.00@18.00	17.00@19.00
Medium	12.00@15.00	14.00@16.00	13.00@16.00	16.00@17.00
Common	10.00@12.00	12.00@14.00	11.00@13.00	14.00@16.00
MUTTON (Ewe) 70 lbs. down:				
Choice	15.00@18.00	17.00@18.00	16.00@18.00	
Good	14.00@16.00	15.00@17.00	15.00@17.00	
SPARE RIBS:				
Choice	15.00@18.00	17.00@18.00	16.00@18.00	
Good	14.00@16.00	15.00@17.00	15.00@17.00	
Medium	12.00@15.00	14.00@16.00	13.00@16.00	
Common	10.00@12.00	12.00@14.00	11.00@13.00	
SHOULDER, N. Y. Style, Skinned:				
8-12 lbs. av.	16.00@17.00		15.00@17.00	16.00@18.00
PICNICS:				
6-8 lbs. av.		15.50@16.50		15.00@16.00
BUTTS, Boston Style:				
4-8 lbs. av.	20.00@23.00		20.00@22.00	20.00@22.00
SPARE RIBS:				
Half Sheets	12.00@15.00			
TRIMMINGS:				
Regular	10.00@11.00			
Lean	15.50@16.50			

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Sept. 18, 1930.

CATTLE—Compared with a week ago: Fed steers and yearlings, also most grades fat she stock, 50c@1.00 lower. Liberal receipts, a sluggish dressed market and the bearish effects of Jewish holidays upset the trade. Strictly good and choice steers and yearlings predominated, but considering narrow demand for steers scaling 1,100 lbs. upward, too many weighty bullocks also slowed up, good to choice kinds selling at \$10.50 on the break. Bulls are 25c lower for the week; vealers, steady; extreme top yearlings, \$13.10, closing top, \$12.35; best heavies, \$12.50; bulk, \$10.00@11.00. Yearling heifers sold up to \$13.00; supply of yearlings was most liberal in weeks, but relatively few fed yearlings scaling under 800 lbs. in run, which comprised for most part 900- to 1,200-lb. cattle grading good and better. Grass cows sold up to \$7.50, but mostly \$6.50 downward; western grass heifers, to \$9.00; about 7,000 western grassers in run, bulk comprising stocks and feeders.

HOGS—Market uneven, increased proportion of weights below 190 lbs., carrying sizable number of unfinished hogs, and decreased percentage of finished weighty butchers unbalancing factor. Compared with one week ago: Weights below 220 lbs., steady to 15c lower; heavier weights, strong; pack-

ing sows, mostly steady; heavies, draggy and a weak to shade lower; early top \$11.15; late peak, \$11.00 paid for choice 220 to 260 lbs. Bulk 220 to 300 lbs., \$10.75@10.95; few 325 to 350 lbs., \$10.15@10.30; 180 to 220 lbs., \$10.50@10.90; 150 to 170 lbs., \$10.00@10.55; pigs, \$8.50@9.25; packing sows, 400 lbs. down, \$8.60@9.25, few to \$9.50; heavier weights, \$8.50 downward to \$8.00 and below.

SHEEP—Compared with a week ago: All grades of slaughter lambs, 50c@1.00 lower, heavier sorts considered; sheep, weak to 25c lower. Native lambs became too numerous, and values dropped almost continuously, reaching a new low point for the season. Closing bulks: Range lambs, \$8.00@8.50; few, \$8.60, contrasted with \$9.65 paid last Friday; good and choice native ewe and wether lambs, \$8.00@8.25; best late, \$8.50; native bucks, \$7.00@7.25; throwouts, \$5.00@5.75; fat ewes, \$3.00@4.00.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Sept. 18, 1930.

CATTLE—A weak to lower undertone featured the cattle market, and most all classes of beef steers and yearlings are closing at 50@75c lower rates as compared with a week ago. Exceptions were a few choice light weight yearlings and some lower grade light-

weight grassers, which are around 25c lower. The week's top reached \$13.00 on choice yearlings. Fat she stock declined 25c to mostly 50c, and cutters are weak to 25c off. Bulls are weak to 25c lower, and vealers are 50c below a week ago, with the late top at \$10.50.

HOGS—The hog market was somewhat uneven. Some strength was evidenced early in the week, but later prices were reduced on most classes. Final rates are generally 15@20c under last Thursday. Weighty butchers have been scarce, and some of the late sales are steady to 15c over a week ago. Choice 200- to 230-lb. weights stopped at \$10.45 on the final session, while 347-lb. butchers went at \$10.00. Packing sows are steady at \$8.00@9.00.

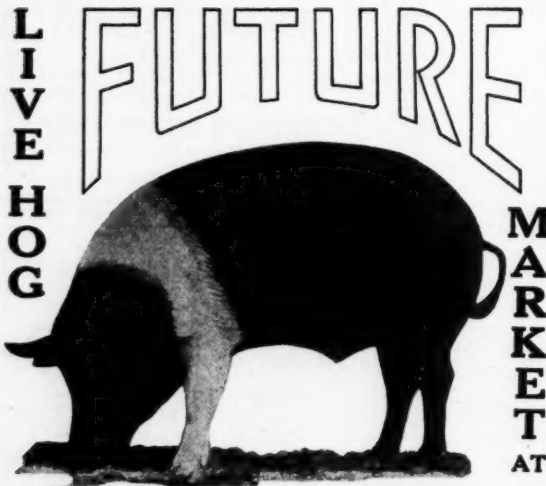
SHEEP—Fat lambs were under pressure as a result of liberal supplies and closed mostly 50c lower for the week. Best range lambs scored \$8.50 on Monday, but a similar kind went at \$8.15 on Thursday. Most of the range lambs sold from \$7.75@8.00 at the finish. Desirable natives went from \$7.50 down. Mature sheep are weak to 25c lower, with best range ewes at \$3.50.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Sept. 18, 1930.

CATTLE—Liberal receipts, combined with a dull dressed beef trade, were bearish influences in the market for slaughter steers and she stock, and after a strong market on Monday, prices worked lower. Fed steers and yearlings show a decline for the week of 25@50c, mostly 50c or as much as 75c



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Indiana

Ft. Wayne
Indiana

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under Monday. Grass beef cows declined 25¢@50¢; other she stock closed weak to 25¢ lower. Vealers advanced around 50¢, and heavy calves 50¢@1.00. Strictly choice 1,424-lb. steers earned \$12.25; yearlings, \$12.75; a part load of mixed yearlings, \$12.85; practical top vealers, \$11.50.

HOGS—Narrow demand from all sources featured trade on all classes, while the ups and downs on butchers and lights about balanced. Packing sows show a break of 25¢@50¢. Receipts have been moderate. On Thursday, top held at \$10.50, with the following bulks: 200 to 290 lbs., \$10.00@10.35; 180 to 200 lbs., \$10.00@10.25; 160 to 180 lbs., \$9.50@10.00; light lights, downward to \$9.00. Packing sows, \$8.25@8.75; smooth lights, up to \$8.85; heavies, down to \$7.50; stags, \$7.25@8.00.

SHEEP—Lamb prices have been under pressure, traceable to liberal supplies and weakness in the dressed lamb trade, comparisons Thursday with Thursday show the decline 75¢@1.00, while matured sheep are 25¢@50¢ lower. On Thursday, bulk of the good and choice range lambs sold \$7.50@8.00; native lambs, \$7.25@7.75; good and choice slaughter ewes, \$2.75@3.50.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Sept. 18, 1930.

CATTLE—All classes of slaughter cattle declined this week, the extremes being from 25¢@1.50. Compared with one week ago native and western steers, mixed yearlings, heifers and medium bulls sold 50¢@75¢ lower; cows, 25¢@50¢ lower; cutters and low cutters, 25¢ lower; vealers, \$1.50 lower. Bulk of native steers registered \$9.65@12.15, with 1,076-lb. yearlings and 1,128-lb. matured steers landing \$13.00 as top. Western steer prices ranged from \$4.00@8.90; bulk, \$6.00@8.25. Fat mixed yearlings and heifers ranged from \$9.50@12.50, both mixed yearlings and heifers at top. Top cows, \$7.00; bulk, \$4.50@5.25; most low cutters, \$2.75@3.00; top sausage bulls, \$5.25; best vealers, \$11.25 today.

HOGS—Swine prices declined 15¢@25¢, lighter weights off most. Top price Thursday was \$10.75 for 240- to 250-lb. butchers, while bulk of 170- to 270-lb. descriptions earned \$10.50@10.65. Packing sows bulked at \$8.00@8.75 and pigs \$8.50@9.50.

SHEEP—Fat lambs and sheep declined 50¢, while throwouts held steady. City butchers paid a top of \$8.50 for lambs on Thursday, with bulk to packers, \$7.75@8.00. Throwouts cashed at \$4.50; fat ewes, \$2.50@3.50.

SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Sept. 17, 1930.

CATTLE—An early gain was more than offset by later losses for better grade yearlings and medium weight heaves, and closing trade is 25¢@50¢ lower, with some weighty steers off more. Choice yearlings and a few medium weight heaves topped at \$12.50 early, but little sold above \$12.00 late. Most grain feds moved at \$9.75@12.00. Fed heifers and low grade cows were

(Continued on page 52.)

LIVESTOCK AT 64 MARKETS.

Receipts and disposition of livestock at 64 leading markets during August, 1930, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	CATTLE.		
	Receipts.	Local slaughter.	Total ship-ments.
Total	1,062,091	618,000	416,772
August average, 5			
years, 1925-1929 ..	1,402,009	748,931	610,080
CALVES.			
Total	542,688	341,115	202,400
August average, 5			
years, 1925-1929 ..	548,820	377,033	182,769
HOGS.			
Total	2,616,937	1,486,949	1,132,662
August average, 5			
years, 1925-1929 ..	2,776,306	1,068,163	1,104,159
SHEEP AND LAMBS.			
Total	2,583,481	1,265,001	1,317,029
August average, 5			
years, 1925-1929 ..	2,291,488	1,088,780	1,181,711

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Sept. 13, 1930, were as follows:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended Sept. 13 ..	270,000	449,000	512,000
Previous week ..	238,000	387,000	462,000
1929 ..	277,000	541,000	508,000
1928 ..	332,000	432,000	577,000
1927 ..	282,000	419,000	393,000
1926 ..	335,000	461,000	469,000
At 11 markets:			
Week ended Sept. 13 ..		388,000	
Previous week ..		343,000	
1929 ..		465,000	
1928 ..		370,000	
1927 ..		348,000	
1926 ..		415,000	
At 7 markets:			
Week ended Sept. 13 ..	206,000	334,000	387,000
Previous week ..	196,000	289,000	350,000
1929 ..	222,000	375,000	396,000
1928 ..	255,000	314,000	435,000
1927 ..	220,000	278,000	292,000
1926 ..	280,000	339,000	355,000

TWO MORE YARDS POSTED.

Two stock yards have recently been posted as coming under the supervision of the packers and stockyards act. These are the Guyton Stock Yards, Memphis, Tenn., and the Bushnell Stock Yards, Bushnell, Ill.

THE WEEK IN HOG FUTURES.

Transactions in the hog future market are reported by the Chicago Live-stock Exchange for the week ended Sept. 19, 1930, with totals from the opening of future trading on March 1, 1930, to date, as follows:

	Week ended Sept. 19.	Total to Sept. 19.
Pounds sold	775,500	14,355,000
Hogs sold	2,380	62,620
Contracts sold		871
Hogs delivered		8,548
Pounds delivered		2,073,550
Av. wt. hogs delivered		248

Daily closing quotations for the week ended Sept. 19, 1930, were as follows:

SATURDAY, SEPTEMBER 13, 1930.				
	Light.*	Med.	Heavy.	Un- even.
Sept.	\$10.50	\$10.85	\$10.65
MONDAY, SEPTEMBER 15, 1930.				
Sept.	\$10.85
Oct.	\$ 9.50
Dec.	9.10
Jan.	9.30
TUESDAY, SEPTEMBER 16, 1930.				
Sept.	\$10.85	\$10.65
Dec.	\$ 9.00	9.15
Jan.	9.15
WEDNESDAY, SEPTEMBER 17, 1930.				
Sept.	\$10.80
Dec.	9.10
Jan.	9.30
THURSDAY, SEPTEMBER 18, 1930.				
Sept.	\$10.85
Dec.	9.10
FRIDAY, SEPTEMBER 19, 1930.				
Sept.	\$10.80
Dec.	9.05
Jan.	\$ 9.05	9.10

*Light hogs—not less than 170 lbs., nor more than 210 lbs. Medium hogs—not less than 210 lbs., nor more than 260 lbs. Heavy hogs—not less than 260 lbs., nor more than 310 lbs. Uneven weight hogs—averaging not less than 290 lbs., nor more than 280 lbs.; excludes hogs weighing under 160 lbs., or more than 350 lbs. Carlot—16,500 lbs., with a variation not in excess of 1,500 lbs.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, September 13, 1930, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	8,133	3,979	25,616
Swift & Co.	8,359	1,088	31,606
Morris & Co.	2,137	3,192	9,661
Wilson & Co.	5,662	3,722	11,754
Anglo-Am. Prov. Co.	1,706	1,925	...
G. H. Hammond Co.	2,680	1,419	...
Libby, McNeill & Libby.	504
Brennan Packing Co.	6,207 hogs; Independent Packing Co., 546 hogs; Boyd, Lunham & Co., 546 hogs; Hygrade Food Products, Inc., 4,113 hogs; Agar Pkg. Co., 3,551 hogs; others, 29,111 hogs.

KANSAS CITY.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	4,357	3,445	6,410
Cudahy Pkg. Co.	4,143	2,340	6,622
Fowler Pkg. Co.	341
Morris & Co.	2,690	1,650	3,854
Swift & Co.	3,905	5,418	7,828
Wilson & Co.	4,173	2,569	5,828
Local butchers	1,082	296	61
Total	22,397	15,718	30,703

OMAHA.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,772	11,565	12,674
Cudahy Pkg. Co.	3,344	7,479	13,145
Dold Pkg. Co.	1,067	5,762	...
Morris & Co.	2,585	32	7,155
Swift & Co.	6,908	5,418	22,522
Engle Pkg. Co.	8
Geo. Hoffman & Co.	28
Mayerowich Pkg. Co.	9
Omaha Pkg. Co.	61
J. Rife Pkg. Co.	2
So. Omaha Pkg. Co.	55
Lincoln Pkg. Co.	462
Morrell Pkg. Co.	243
Nagle Pkg. Co.	72
J. Roth & Sons.	491
Sinclair Pkg. Co.	936
Wilson & Co.	4,951
E. K. Corrigan & Co.	3,494
Kennett-Murray Co.	2,480
K. W. Murphy.	11,498
Others
Total	23,883	52,088	55,490

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,668	667	4,749	1,962
Swift & Co.	3,881	1,156	2,038	2,963
Morris & Co.	928	290	475	1,418
East Side Pkg. Co.	1,135	...	2,292	...
American Pkg. Co.	382	100	2,318	507
Hell Pkg. Co.	116	...
Krey Pkg. Co.	86	...	637	...
Siehof Pkg. Co.	3,607	...
Others	3,607	1,067	9,081	2,337
Total	13,707	3,280	21,706	9,247
Not including 3,202 cattle, 1,649 hogs and 3,115 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,600	763	7,630	17,166
Armour & Co.	1,508	376	3,277	4,802
Morris & Co.	1,727	343	4,250	2,804
Others	2,798	1,514	6,571	7,218
Total	8,633	2,996	21,728	32,170

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
Sam Gall's Sons.	3	...	587	...
John Hilberg & Son	101	6	90	...
Gus. Juengling	321	140	126	...
E. Kahn's Sons Co.	982	215	2,615	790
Kroger G. & B. Co.	212	168	1,479	...
J. Lehey Pkg. Co.	3	...	207	...
Wm. G. Rehn's Sons	129	...	495	...
A. Sander Pkg. Co.	6	...	230	...
J. Schlachters' Sons	199	191	2,344	...
J. & F. Schroth Co.	14	...	81	...
John F. Stegner	292	307	357	...
J. Vogel & Son.	7	5	472	...
Ideal Pkg. Co.	2,245	...
Others	4,084	2,218
Foreign	328	327	4,084	2,218
Total	2,604	1,362	14,328	4,131

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	804	539	3,562	883
Jacob Dold Co.	331	7	2,322	31
F. W. Dold	129	...	348	...
Dunn-Ostertag	161
Keefe-Le Sturgeon	18
Wichita D. B. Co.	129
Total	1,754	546	6,173	914
Not including 1,907 hogs bought direct.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,258	903	3,115	280
Wilson & Co.	2,319	1,010	3,151	345
Others	150	...	694	...
Total	4,727	1,973	6,960	625
Not including 462 cattle bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	723	214	1,055	16,224
Armour & Co.	422	121	1,051	19,362
Blayney-Murphy Co.	352	66	854	305
Others	999	167	935	1,867
Total	2,496	568	3,886	37,758

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,447	2,612	9,630	5,191
Swift & Co.	5,969	3,885	14,611	7,777
United Pkg. Co.	1,680	189	...	180
Others	1,443	26	10,696	...
Total	12,693	7,587	34,937	13,440

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,412	3,183	9,349	1,789
Swift & Co., Chgo.	292
E. D. B. Co., N. Y.	35
Harrington, N. Y.	293	...
R. Gunz & Co.	115	40	111	67
Armour & Co., Mil.	409	1,579
N.Y.B.D.M.Co., N.Y.	37	474
Blimler, New Jersey	371	...
Butchers	229	434	98	551
Traders	144	9	55	9
Total	2,381	5,245	10,247	3,339

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	1,028	2,229	14,483	5,052
Kingan & Co.	1,180	473	9,619	1,482
Armour & Co.	366	31	1,857	...
Indianapolis Abt. Co.	1,469	90	...	331
Hilgelmier Bros.	5	...	1,050	...
Brown Bros.	129	23	155	19
Schaefer Pkg. Co.	56	...	309	...
Meier Pkg. Co.	122	7	298	...
Ind. Prov. Co.	63	6	206	8
Riverview Pkg. Co.	7	3	143	...
Mass Hartman Co.	39	13	...	6
Art Wabnitz	9	48	...	67
Hooder Abt. Co.	20
Miscellaneous	1,139	137	271	1,279
Total	5,632	3,060	28,378	8,244

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended September 13, 1930, with comparisons:

CATTLE.

	Week ended Sept. 13.	Prev. week.	Cor. week.
Chicago	29,340	20,202	28,481
Kansas City	22,997	17,625	24,221
Omaha	22,883	21,348	17,381
St. Louis	33,707	15,494	16,291
St. Joseph	8,633	9,176	13,200
St. Paul	11,850	10,038	...
Wichita	4,727	4,846	2,739
Wichita	1,754	2,055	1,561
St. Paul	2,496	2,382	2,654
Milwaukee	12,693	11,069	9,473
Indianapolis	2,381	2,443	2,430
Cincinnati	5,632	4,722	6,168
Cincinnati	2,594	2,208	3,709
Total	120,237	125,421	138,472

HOGS.

Chicago	50,023	73,747	70,420
Kansas City	15,718	12,941	28,923
Omaha	52,688	26,892	38,008
St. Louis	21,706	18,401	35,005
St. Joseph	21,728	16,205	27,576
St. Paul	...	26,429	28,922
Indianapolis	1,973	5,329	5,378
Wichita	8,173	4,886	7,399
Denver	3,886	4,183	5,677
St. Paul	34,937	30,108	31,788
Milwaukee	10,247	8,539	10,859
Indianapolis	28,378	25,303	39,530
Cincinnati	14,328	12,663	21,038
Total	267,785	264,626	355,506

SHEEP.

Chicago	78,637	60,326	62,407
Kansas City	30,703	21,088	23,247
Omaha	55,496	54,538	34,151
St. Louis	9,247	7,245	8,534
St. Joseph	32,170	33,605	35,419
St. Paul	...	12,968	14,533
Indianapolis	625	407	114
Wichita	826
Denver	37,758	27,057	17,199
St. Paul	13,440	14,293	15,659
Milwaukee	3,339	2,296	2,761
Indianapolis	8,244	4,335	8,576
Cincinnati	4,131	3,050	5,105
Total	274,704	240,961	228,531

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended September 11, 1930, with comparisons, as reported by the Dominion Live Stock Branch:

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended Sept. 11.	Prev. week.	Same week, 1929.
Toronto	\$ 8.93	\$ 7.50	\$10.50
Montreal	7.00	7.50	10.00
Winnipeg	6.25	6.00	9.50
Calgary	6.00	5.75	9.25
Edmonton	5.25	5.50	8.75
Prince Albert	...	5.50	...
Moose Jaw	5.75	6.00	10.00
Saskatoon	5.50	6.00	8.50

VEAL CALVES.

Toronto	\$12.50	\$11.50	\$16.50
Montreal	10.50	10.10	14.00
Winnipeg	11.00	11.00	14.00
Calgary	8.50	8.50	10.50
Edmonton	9.00	9.00	11.00
Prince Albert	7.00	...	9.00
Moose Jaw	8.25	8.50	12.00
Saskatoon	8.50	8.00	9.50

SELECT BACON HOGS.

Toronto	\$13.25	\$12.75	\$12.25
Montreal	12.50	12.00	12.50
Winnipeg	12.00	12.00	12.00
Calgary	11.35	11.50	11.50
Edmonton	11.10	10.85	11.10
Prince Albert	11.50	11.50	12.25
Moose Jaw	12.20	11.50	12.25
Saskatoon	11.70	11.70	11.80

GOOD LAMBS.

Toronto	\$ 9.00	\$ 9.00	\$12.00
Montreal	9.00	9.00	11.50
Winnipeg	8.00	8.25	11.50
Calgary	6.50	6.50	11.00
Edmonton	6.50	6.75	10.00
Prince Albert	7.00	6.50	10.00
Moose Jaw	6.75	6.75	11.50
Saskatoon	7.50	8.00	10.50

BUFFALO LIVESTOCK IN AUG.

The receipts and disposition of livestock at Buffalo, N. Y., during August, 1930, were as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	16,442	24,266	47,011	80,109
Shipments	9,527	19,540	26,315	65,413
Local slaughter.	7,201	4,406	19,884	20,601

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RECEIPTS AT CENTERS

TUESDAY, SEPTEMBER 16, 1930.

THURSDAY, SEPTEMBER 18, 1930.

SATURDAY, SEPTEMBER 13, 1930.

79.420
28.903
38.008
35.945
27.570
23.922
5.378
7.399
5.677
31.780
10.850
39.930
21.038
355.506

62.407
23.247
34.151
8.534
35.419
14.533
114
826
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15.659
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	Cattle.	Hogs.	Sheep.
Chicago	500	6,000	6,000
Kansas City	300	800	1,400
Omaha	100	3,000	2,500
St. Louis	150	2,000	
St. Joseph	100	1,000	2,500
Sioux City	100	1,000	1,500
St. Paul	4,500	800	5,500
Oklahoma City	200	000	100
Fort Worth	200	600	600
Milwaukee		100	
Denver	100	300	3,500
Louisville	200	200	300
Wichita	100	1,000	100
Indianapolis	100	2,000	200
Pittsburgh	100	600	300
Cincinnati	300	800	200
Cleveland	300	200	
Nashville		200	100

MONDAY, SEPTEMBER 15, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	24,000	35,000	35,000
Kansas City	19,000	5,500	13,000
Omaha	19,000	10,000	30,000
St. Louis	5,500	9,000	1,200
St. Joseph	3,000	3,000	3,000
Sioux City	11,500	5,500	14,300
St. Paul	10,000	9,000	21,500
Oklahoma City	1,000	1,500	100
Fort Worth	4,000	4,500	4,500
Milwaukee	400	2,500	200
Denver	4,000	1,500	21,000
Louisville	100	500	700
Wichita	1,500	2,000	300
Indianapolis	200	6,500	500
Pittsburgh	1,500	2,500	6,000
Cincinnati	2,000	3,300	500
Buffalo	1,500	8,300	10,400
Cleveland	1,100	2,900	3,700
Nashville	100	400	500

WEDNESDAY, SEPTEMBER 17, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	13,000	10,000	25,000
Kansas City	10,500	6,500	12,000
Omaha	5,500	7,000	14,000
St. Louis	4,500	11,000	2,500
St. Joseph	3,800	4,500	11,000
Sioux City	2,800	4,000	2,500
St. Paul	1,900	9,500	7,000
Oklahoma City	1,200	1,500	300
Fort Worth	5,500	600	1,300
Milwaukee	500	2,500	300
Denver	800	600	18,000
Louisville	100	300	500
Wichita	700	2,200	400
Indianapolis	1,000	4,000	1,000
Pittsburgh		1,100	1,000
Cincinnati	100	2,300	500
Buffalo	300	900	600
Cleveland	200	2,000	2,000
Nashville		300	600

	Cattle.	Hogs.	Sheep.
Chicago	6,000	23,000	17,000
Kansas City	3,000	4,000	9,000
Omaha	1,800	6,000	11,000
St. Louis	2,500	7,500	1,500
St. Joseph	1,400	2,500	4,500
Sioux City	1,700	3,500	3,500
St. Paul	2,600	5,500	7,500
Oklahoma City	1,400	1,400	400
Fort Worth	2,900	400	200
Milwaukee	600	2,200	600
Denver	1,100	500	12,200
Louisville	200	300	500
Wichita	500	1,800	200
Indianapolis	600	4,500	800
Pittsburgh		2,000	1,000
Cincinnati	500	2,400	600
Buffalo	100	1,800	300
Cleveland	300	1,000	1,300
Nashville	200	400	400

FRIDAY, SEPTEMBER 19, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	15,000	17,000
Kansas City	400	4,000	2,000
Omaha	800	13,000	9,000
St. Louis	800	6,500	2,500
St. Joseph	250	3,000	1,500
Sioux City	300	3,000	2,000
St. Paul	2,000	7,000	3,000
Oklahoma City	1,000	1,000	500
Fort Worth	1,300	300	100
Milwaukee	300	700	100
Denver	100	150	11,000
Wichita	300	1,200	200
Indianapolis	600	4,500	1,000
Pittsburgh	200	1,450	1,200
Cincinnati	500	2,500	600
Buffalo	100	2,600	1,200

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ended September 13, 1930, with comparisons:

CATTLE.

	Week ended Sept. 13, 1930.	Prev. week.	Cor. week.
Chicago	29,340	20,602	28,487
Kansas City	22,397	23,390	31,385
Omaha	21,771	22,976	18,124
St. Louis	14,707	15,494	16,391
St. Joseph	7,409	7,842	11,092
Sioux City	7,778	9,612	8,067
St. Paul	2,300	2,504	2,064
Fort Worth	5,551	6,350	5,098
Philadelphia	2,000	1,501	1,363
Indianapolis	1,633	1,388	1,506
New York & Jersey City	9,570	8,372	8,905
Cincinnati	7,162	7,937	4,208
Cleveland	4,302	4,579	3,487
Denver	2,886	2,897	3,195
Total	139,806	135,033	144,332

HOGS.

	Week ended Sept. 13, 1930.	Prev. week.	Cor. week.
Chicago	50,623	73,747	125,319
Kansas City	15,716	12,941	28,903
Omaha	37,705	26,853	26,892
St. Louis	21,706	18,401	35,065
St. Joseph	15,340	11,099	22,063
Sioux City	17,600	17,539	17,539
St. Paul	6,172	4,286	7,390
Fort Worth	3,130	3,081	6,103
Philadelphia	15,493	11,400	15,473
Indianapolis	11,622	9,911	13,361
New York & Jersey City	41,177	33,281	43,471
Oklahoma City	6,000	5,328	5,378
Cincinnati	15,096	13,672	15,879
Denver	4,462	4,486	5,727
Total	271,532	240,969	368,592

SHEEP.

	Week ended Sept. 13, 1930.	Prev. week.	Cor. week.
Chicago	78,697	60,326	62,407
Kansas City	30,703	21,088	23,247
Omaha	58,943	44,291	37,137
St. Louis	9,247	7,265	8,534
St. Joseph	24,942	24,808	25,865
Sioux City	11,173	11,496	13,192
St. Paul	914	483	826
Fort Worth	4,420	6,045	3,792
Philadelphia	6,917	6,650	7,093
Indianapolis	1,489	738	1,097
New York & Jersey City	89,346	64,336	68,539
Oklahoma City	625	407	114
Cincinnati	4,322	2,918	2,351
Denver	9,210	5,075	7,614
Total	329,988	250,884	261,728

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended September 13:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	6,244	9,306	4,826	52,039
Central Union	2,377	969	222	22,695
New York	381	3,011	15,920	14,713
Total	9,002	13,316	20,746	90,257
Previous week	8,405	14,122	15,844	58,706
Two weeks ago	7,298	14,633	17,797	84,752

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Sept. 18, 1930, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. wt. (140-160 lbs.) gd.-ch.	\$ 9.35@10.40	\$ 9.50@10.55	\$ 9.00@9.75	\$ 9.00@10.10	\$ 9.50@10.00
Lt. wt. (160-180 lbs.) gd.-ch.	10.15@10.75	10.35@10.80	9.40@10.15	9.85@10.35	9.75@10.15
(180-200 lbs.) gd.-ch.	10.50@10.85	10.50@10.60	9.75@10.35	10.10@10.45	10.00@10.25
Med. wt. (200-220 lbs.) gd.-ch.	10.65@11.00	10.50@10.65	10.00@10.50	10.10@10.45	10.00@10.25
(220-250 lbs.) gd.-ch.	10.75@11.00	10.55@10.75	10.10@10.50	10.10@10.45	10.00@10.25
Hvy. wt. (250-280 lbs.) gd.-ch.	10.75@11.00	10.50@10.75	9.75@10.50	9.85@10.30	9.65@10.25
(280-350 lbs.) gd.-ch.	10.15@10.95	10.25@10.90	9.25@10.15	9.45@10.15	9.40@9.85
Pkg. sows (275-300 lbs.) med.-ch.	7.85@9.50	7.90@9.00	7.50@8.85	7.75@9.00	8.00@8.85
Sitr. pigs (100-130 lbs.) gd.-ch.	8.25@9.35	8.50@9.50		8.00@9.00	9.00@9.95
Av. cost & wt. Thurs. (pigs excl.)	10.02-243 lbs.	10.21-201 lbs.	9.01-281 lbs.	9.96-207 lbs.	9.36-227 lbs.
Slaughter Cattle and Calves:					
STEERS (600-900 LBS.):					
Choice	12.00@13.00	12.00@12.50	11.50@12.50	11.75@12.50	11.25@12.25
Good	10.50@12.50	10.50@12.00	10.50@11.50	9.50@11.75	10.00@11.50
Medium	8.75@11.00	6.50@10.50	8.25@10.50	6.75@9.50	8.25@10.25
Common	6.25@8.75	5.25@6.50	5.25@8.50	5.25@6.75	5.25@8.25
STEERS (900-1,100 LBS.):					
Choice	11.25@12.50	12.00@12.50	11.25@12.25	11.25@12.50	11.00@12.00
Good	9.75@11.75	10.25@12.00	10.00@11.50	9.75@11.50	9.75@11.25
Medium	8.00@10.25	6.50@10.25	8.00@10.50	6.75@9.50	7.75@10.00
Common	6.00@8.75	5.50@6.50	5.25@8.25	5.50@6.75	5.25@8.00
STEERS (1,100-1,300 LBS.):					
Choice	11.00@12.25	11.25@12.25	11.00@12.00	10.75@12.25	10.75@11.75
Good	9.25@11.25	9.75@11.25	9.00@11.25	9.00@11.25	8.75@11.00
Medium	8.00@9.75	6.50@10.00	7.50@10.00	6.75@9.00	7.50@9.25
STEERS (1,300-1,500 LBS.):					
Choice	10.50@11.75	11.00@12.00	10.50@11.75	10.50@11.75	10.25@11.50
Good	9.00@11.00	9.50@11.00	9.00@11.00	9.00@10.75	8.75@10.50
HEIFERS (550-850 LBS.):					
Choice	11.50@12.25	11.75@12.50	11.00@12.00	11.00@12.00	11.00@11.75
Good	9.50@11.50	9.50@11.75	9.50@11.25	9.50@11.50	9.00@11.25
Medium	7.50@9.50	6.50@9.50	7.00@9.75	7.00@9.75	6.50@9.00
Common	6.00@7.50	4.50@6.50	5.00@7.00	5.00@7.00	4.75@6.50
COWS:					
Choice	6.75@7.75	6.75@7.00	6.75@8.00	6.25@7.25	6.25@7.25
Good	5.00@6.75	5.25@6.75	5.00@6.75	5.00@6.25	4.75@6.25
Com.-med.	4.00@5.00	4.25@5.25	4.00@5.00	4.00@5.00	3.75@4.75
Low cutter and cutter.	3.00@4.00	2.50@4.25	3.00@4.00	2.75@4.00	2.75@4.00
BULLS (YRLS. EX. BEEF):					
Gd.-ch.	5.75@6.75	5.75@7.00	5.00@6.25	5.25@6.25	5.25@6.25
Cul.-med.	4.25@6.00	3.50@5.25	3.75@5.25	3.25@5.25	3.50@5.50
VEALERS (MILK-FED):					
Gd.-ch.	10.75@13.00	9.75@11.25	10.30@11.50	8.50@10.50	9.00@12.00
Medium	9.00@10.75	7.25@9.75	7.00@10.50	6.50@8.50	7.50@9.00
Cul.-com.	7.50@9.00	4.00@7.25	4.00@7.00	4.00@6.50	4.50@7.50
CALVES (250-500 LBS.):					
Gd.-ch.	6.50@8.50	6.50@8.50	6.50@9.00	7.00@8.00	6.00@8.00
Com.-med.	4.50@7.00	3.50@6.50	4.00@6.50	3.00@7.00	4.00@6.00
Slaughter Sheep and Lambs:					
Lambs (90 lbs. down): gd.-ch.	7.75@8.85	7.50@8.75	7.50@8.00	7.25@8.15	7.00@7.75
Medium	6.25@7.75	6.00@7.50	6.25@7.50	5.75@7.25	5.75@7.00
(All weights)—Common	4.50@6.25	4.50@6.00	4.50@6.25	4.00@5.75	4.00@5.75
Yearling Wethers:					
(90-110 lbs.)—Med.-ch.	4.50@7.00	4.50@7.00	4.25@6.75	4.25@6.25	4.00@6.50
Ewes (90-120 lbs.)—Med.-ch.	3.00@4.25	2.75@3.75	2.25@3.50	2.25@3.50	2.25@3.50
(120-150 lbs.)—Med.-ch.	2.50@4.00	2.50@3.50	2.00@3.25	2.00@3.25	2.00@3.25
(All weights)—Cul.-com.	1.50@3.00	1.00@2.75	1.00@2.25	1.00@2.25	1.00@2.25

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 8.....	23,503	2,462	87,459	39,035
Tues., Sept. 9.....	6,226	1,901	20,029	22,063
Wed., Sept. 10.....	13,920	2,434	17,073	25,542
Thurs., Sept. 11.....	7,604	1,376	21,349	27,916
Fri., Sept. 12.....	1,468	629	13,542	13,612
Sat., Sept. 13.....	500	200	6,000	6,000
Total this week.....	53,224	9,092	115,532	134,198
Previous week.....	42,096	9,235	90,931	99,898
Year ago.....	53,967	11,292	132,147	116,250
Two years ago.....	59,694	15,406	91,424	132,329

Total receipts for month and year to Sept. 13, with comparisons:

	—September—		—Year—	
	1930.	1929.	1930.	1929.
Cattle.....	95,320	100,113	1,489,301	1,583,144
Calves.....	18,327	21,150	411,502	506,041
Hogs.....	206,483	237,671	5,275,053	5,586,268
Sheep.....	234,066	207,452	2,808,523	2,562,671

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Sept. 8.....	5,144	2	7,484	10,596
Tues., Sept. 9.....	3,976	103	4,588	10,026
Wed., Sept. 10.....	3,582	4	1,579	12,740
Thurs., Sept. 11.....	1,997	57	1,630	10,891
Fri., Sept. 12.....	715	4	5,179	7,338
Sat., Sept. 13.....	100	500	2,000
Total this week.....	15,514	210	20,760	53,601
Previous week.....	11,824	358	16,453	25,690
Year ago.....	16,806	686	18,440	50,471
Two years ago.....	17,936	595	23,826	51,166

WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Sept. 13.....	\$11.00	\$10.25	\$ 3.35	\$ 8.40
Previous week.....	10.75	10.05	3.25	8.10
1929.....	13.75	9.85	4.85	12.95
1928.....	16.35	12.45	6.00	14.55
1927.....	12.45	10.75	5.60	13.65
1926.....	10.30	11.75	6.00	14.35
1925.....	11.50	11.90	7.10	15.25

Av. 1925-1929.....\$12.85 \$11.30 \$ 5.65 \$14.15

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs, and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Sept. 13.....	38,000	94,800	81,700
Previous week.....	30,272	74,478	62,708
1929.....	37,191	118,707	65,779
1928.....	41,728	67,598	81,163
1927.....	39,370	74,830	59,412

*Saturday, Sept. 13, estimated.

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and tops and average prices of hogs, with comparisons:

	No.	Avg. Wgt.	Prices
	Rec'd.	Top.	Avg.
*Week ended Sept. 13.....	131,100	250	\$11.35 \$10.25
Previous week.....	90,931	248	11.35 10.05
1929.....	132,147	246	11.10 9.85
1928.....	91,424	244	13.50 12.45
1927.....	105,027	233	12.15 10.75
1926.....	98,547	260	14.40 11.75
1925.....	89,104	248	13.50 11.90

Av. 1925-1929.....103,200 252 \$12.95 \$11.30

*Receipts and average weights estimated.

CHICAGO HOG SLAUGHTERS.

Hogs slaughtered at Chicago under federal inspection for week ended September 13, 1930, with comparisons:

Week ended Sept. 13.....	97,764
Previous week.....	79,747
Year ago.....	106,554
1928.....	70,866
1927.....	77,600
1926.....	77,600
1925.....	80,100

CHICAGO HOG SUPPLIES.

Supplies of hogs purchased by Chicago packers and shippers during the week ended Thursday, September 18, 1930, were as follows:

	Week ended Sept. 18.	Prev. week.
Packers' purchases.....	56,023	48,429
Direct to packers.....	36,423	28,215
Shippers' purchases.....	20,857	16,543
Total supplies.....	113,303	90,543

Chicago livestock prices on page 51.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Sept. 17, 1930.

CATTLE—Fed light and medium-weight steers and yearlings ruled weak to 25c lower, while heavyweights, although scarce, looked 50¢@75c lower. She stock was unevenly steady to 25c lower, while vealers were about 50c higher. Fed steers and yearlings sold from \$10.50@12.00, with best Montana grassers at \$9.10@9.35, with numerous sales \$7.75@8.60. Plain kinds were down to \$6.00 or under. Best range cows brought \$7.00; best heifers, \$8.50; bulk grass cows, \$4.00@5.00; heifers, \$5.00@7.00; low cutters and cutters, \$3.25@3.75; medium bulls, \$4.50@5.25. Good to choice vealers brought \$10.00@13.00.

HOGS—Prices of light hogs are on the decline, with bulk of the 170- to around 240-lb. weights selling on the Wednesday market at \$10.00; most 240- to 325-lb. weights, \$9.50@10.00; bulk light lights, \$9.50; bulk pigs, \$9.25. Packing sows sold mainly at \$8.25@8.75.

SHEEP—Market on slaughter lambs has dropped sharply this week, bulk of natives selling today at \$6.50@7.50; common throwouts, mostly \$4.50; westerns, \$6.50@7.00. Better native ewes bulked at \$2.50@3.00.

SIOUX CITY LIVESTOCK.

(Continued from page 49.)

fully steady, with other she stock fully 25¢@50c lower. Best fed heifers scored \$12.00, and beef cows bulked at \$4.00@5.75. Bulls finished about steady with medium kinds largely \$4.50@5.00. Vealers strengthened and selects reached \$10.50.

HOGS—Weakness in the eastern pork trade was reflected in the live hog market, and prices barely held their own in comparison with a week ago. Despite diminished runs locally and elsewhere, shippers, as well as packer interests, displayed little activity at any time. Thursday's top was \$10.40 and most 180- to 300-lb. butchers sold at \$10.00@10.35, with heaviest offerings down around \$9.50. Lighter weight butchers ranged from \$9.25@10.00. Packing sows bulked at \$8.00@8.85, and heavies sold down to \$7.50.

SHEEP—Excessive supplies and a decline of around 75c featured the week's fat lamb trade. Aged sheep broke 25¢@50c following a long period of virtually steady prices. Choice Idaho lambs at the close brought \$8.00, this price at the recent low level. Better grade natives earned \$7.50@7.75. The top on fat ewes dipped to \$3.50.

U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday, Sept. 12, 1930:

	Week ended Sept. 12.	Prev. week.	Cor. week, 1929.
Chicago.....	97,764	79,501	125,319
Kansas City, Kan.....	35,449	29,625	41,700
Omaha.....	31,178	28,483	28,831
*East St. Louis.....	41,585	30,083	62,481
Sioux City.....	17,144	12,711	16,536
St. Paul.....	29,806	26,025	32,364
St. Joseph, Mo.....	13,876	11,373	32,189
Indianapolis.....	14,109	15,534	17,053
New York and J. C.....	26,498	20,971	30,072

*Includes St. Louis, Mo.

HIDE PRICE DIFFERENTIALS.

The Adjustment Committee of the New York Hide Exchange, on September 15, 1930, fixed the following price differentials between the basis grade and the premium and discount grades of hides which may be delivered against Exchange contracts. These differentials are effective September 16, 1930, to prevail until further notice.

The following differentials are based on hides taken off in the United States and Canada in the non-discount months of July, August, and September, and on hides taken off in the Argentine in the non-discount months of December, January, and February.

The differentials on frigorifico hides are based on delivery from dock or warehouse, duty paid.

FRIGORIFICO.

	Cents per lb.
Steers.....	3.35 premium
Light steers.....	2.50 premium
Cows.....	3.50 premium
Ex. light cows and steers.....	3.00 premium

PACKER.

Heavy native steers.....	2.00 premium
Ex. light native steers.....	No differential
Heavy native cows.....	No differential
Light native cows.....	Basis
Heavy butt branded steers.....	1.50 premium
Heavy Colorado steers.....	1.00 premium
Heavy Texas steers.....	2.00 premium
Light Texas steers.....	50 premium
Ex. light Texas steers.....	1.50 discount
Branded cows.....	1.50 discount

PACKER TYPE.

Branded cows and steers.....	1.50 discount
Native cows and steers.....	.50 discount

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended September 13, 1930, were 3,167,000 lbs.; previous week, 2,785,000 lbs.; same week last year, 3,968,000 lbs.; from January 1 to September 13 this year, 133,866,000 lbs.; same period a year ago, 142,077,000 lbs.

Shipments of hides from Chicago for the week ended September 13, 1930, were 3,293,000 lbs.; previous week, 3,153,000 lbs.; same week last year, 3,451,000 lbs.; from January 1 to September 13 this year, 116,543,000 lbs.; same period a year ago, 153,098,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended September 13, 1930, were as follows:

	Week ended	New York.	Boston.	Phila.
Sept. 13, 1930.....	27,423	34,892	27,935	
Sept. 6, 1930.....	29,587	19,975	
Aug. 30, 1930.....	9,003	200	
Aug. 23, 1930.....	33,111	12,885	
To date, 1930.....	1,229,721	682,608	443,562	
Sept. 14, 1929.....	36,688	34,683	
Sept. 7, 1929.....	104,473	6,524	49,070	
To date, 1929.....	1,283,100	282,427	468,348	

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Sept. 17, 1930, show exports from that country were as follows: To England, 116,150 quarters; to the Continent, 18,088 quarters.

Exports of the previous week were as follows: To England, 122,885 quarters; to the Continent, 19,382 quarters.

Do you know how to build your hide pack to avoid shrinkage and keep your hides in No. 1 condition? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

Hide and Skin Markets

Chicago.

PACKER HIDES—The advance in the market last week on light native and branded cows appeared to be too rapid for the market to digest and, after a very dull market most of this week sales of branded cows were made in a good way at $\frac{1}{2}$ c under last week's price. While various rumors have been afloat late this week to the effect that light native cows have moved on a resale basis at $\frac{1}{2}$ c under the top price paid last week, as yet nothing has been confirmed; light native cows had moved up a full 2c last week, in advance of other selections.

One packer moved a moderate line of native and branded steers earlier this week on basis of last trading prices for native steers, butt brands and Colorados, and $\frac{1}{2}$ c down from the peak price realized at close of last week for heavy Texas steers. The total movement for the week to date has been 26,000 hides, September take-off.

Tanners insisted that the rapid upswing to the market last week was occasioned by buying of actual hides for delivery against sales of futures on the Exchange, due to the greater fluctuation in the Exchange prices than in the market for actual hides. However, part of the movement last week is known to have gone to consuming interests. Tanners have refused to follow the sharp advance, pointing to a reduction of 10 per cent in shoe production for the first seven months of this year as against the same period last year. However, most packers were resting in a comfortable position, so far as unsold stocks are concerned. In the absence of trading in some descriptions, prices below are based on last confirmed trades.

Spread native steers around $16\frac{1}{2}$ @17c, nom. One packer sold 1,000 all light native steers at 14c, equal to 15c basis for heavies, steady with last week. Extreme native steers last sold at 13c; buyers' ideas 12c.

One packer sold 1,000 butt branded steers at $14\frac{1}{2}$ c, and 2,000 all heavy Colorados at 14c, both steady; these descriptions did not participate in the full advance paid for light cows last week. One packer sold two or three cars heavy Texas steers at end of last week at 15c; however, 1,000 sold this week at $14\frac{1}{2}$ c. Light Texas steers last sold at $13\frac{1}{2}$ c; extreme light Texas steers quotable at 11c.

Heavy native cows sold last week at 13c; buyers' ideas around $12\frac{1}{2}$ c. Light native cows sold late last week in a small way at 13c; resale lots are reported offered late this week at $11\frac{1}{2}$ c, but packers generally holding at 12c. Three packers moved total of 21,100 branded cows late this week at 11c, as against $11\frac{1}{2}$ c paid last week.

Native bulls last sold at 8c, branded bulls 7c.

South American market quiet early, but one pack moved later at \$34.50, followed by a pack of 4,000 LaBlancas at \$33.50, equal to 13 11/16c, c.i.f. New York, as against \$34.00, equal to 14c paid last week.

SMALL PACKER HIDES—Local small packers cleaned up September hides last week, when one killer secured $12\frac{1}{2}$ c for all-weight native steers and cows and $11\frac{1}{2}$ c for branded. Market nominally around $\frac{1}{2}$ c less at present, based on parity with big packer market.

HIDE TRIMMINGS—Quoted \$30.00 per ton, Chicago.

COUNTRY HIDES—Market weaker early, and the late decline on packer cows will undoubtedly influence the market further. All-weights quoted around $8\frac{1}{2}$ c for very light average lots. Heavy steers and cows $7\frac{1}{2}$ c, nom. Buff weights sold at $8\frac{1}{2}$ c for one car and $8\frac{1}{2}$ c bid later. Extremes quotable around $10\frac{1}{2}$ c. Bulls $5\frac{1}{2}$ c asked. All-weight branded about 7c, flat, less Chicago freight.

CALFSKINS—Trading awaited to establish calfskin market. Packers sold up to end of August, and no definite offerings as yet, although up to 22c is talked; last sales at 20c for August picked points.

Chicago city calf quoted around 17c for 8/10 lb. and 19c for 10/15 lb.; rumors of trading on this basis not confirmed. Mixed city and country skins around $15\frac{1}{2}$ @ $15\frac{1}{2}$ c; straight countries 13c.

KIPSKINS—Trading necessary to establish market here; some September native kips offered at 20c, with 18c bid; last sales at $17\frac{1}{2}$ c for northern natives.

Car Chicago city kips sold at 17c, early. Mixed cities and countries about $13\frac{1}{2}$ @ $13\frac{1}{2}$ c; straight countries 12c.

Big packer regular slunks \$1.15 last paid and \$1.25 asked; hairless last sold at 30c.

HORSEHIDES—Market slow and about unchanged. Choice city renderers $\$3.75$ @ 4.25 asked; mixed city and country lots $\$3.00$ @ $\$3.50$.

SHEEPSKINS—Dry pelts easy around 10c per lb. One big packer sold a car shearlings at 60c for No. 1's, 35c for No. 2's and some beaver shearlings at \$1.15. Small packer shearlings range up to 30c for No. 1's and 10@20c for No. 2's, according to quality of each lot. Pickled skins continue dull, with packer market quoted around \$5.00 per doz. straight run; sales of couple cars reported in other directions at \$4.25@4.35 per doz.; local pullers sold small packer skins recently at \$3.75. Summer lambs a shade higher; 14,000 September lambs sold at $57\frac{1}{2}$ c, with small ones half-price, at outside points.

PIGSKINS—No. 1 strips quoted around 6c per lb. Gelatine scraps offered at 4c, Chicago.

New York.

PACKER HIDES—Market quiet and cleaned up earlier to end of August. Prices nominally on parity with Chicago market.

COUNTRY HIDES—More offerings appearing and prices easier. Buff weights quotable around $8\frac{1}{2}$ c; extremes about $10\frac{1}{2}$ @ $10\frac{1}{2}$ c.

CALFSKINS—Market quiet and unchanged; supplies very light. The 5-7's last sold at \$1.65, 7-9's at \$2.10, and 9-12's at \$2.80.

New York Hide Exchange Futures.

Saturday, September 13, 1930—Close: Sept. 11.05n; Oct. 11.30n; Nov. 11.80n; Dec. 13.30 sale; Jan. 13.55n; Feb. 13.95n; Mar. 14.20n; Apr. 14.65n; May 15.20 sale; June 15.30n; July 15.50n; Aug. 15.80n. Sales 19 lots.

Monday, September 15, 1930—Close: Sept. 11.00n; Oct. 11.25n; Nov. 11.75n; Dec. 13.30 sale; Jan. 13.55n; Feb. 13.95n; Mar. 14.20n; Apr. 14.65n; May 15.05@15.20; June 15.20n; July 15.40n; Aug. 15.65n. Sales 36 lots.

Tuesday, September 16, 1930—Close: Sept. 10.50n; Oct. 10.75n; Nov. 11.25n; Dec. 12.80@12.84; Jan. 13.05n; Feb. 13.45n. Mar. 13.70n; Apr. 14.15n; May 14.66@14.74; June 14.80n; July 15.00n; Aug. 15.25n. Sales 46 lots.

Wednesday, September 17, 1930—Close: Sept. 10.05n; Oct. 10.30n; Nov. 10.80n; Dec. 12.35 sale; Jan. 12.60n; Feb. 13.00n; Mar. 13.25n; Apr. 13.70n; May 14.30@14.34; June 14.45n; July 14.65n; Aug. 14.90n. Sales 32 lots.

Thursday, September 18, 1930—Close: Oct. 10.10n; Nov. 10.60n; Dec. 12.15@12.19; Jan. 12.40n; Feb. 12.80n; Mar. 13.05n; Apr. 13.50n; May 14.10@14.15; June 14.25n; July 14.45n; Aug. 14.70n. Sales 46 lots.

Friday, September 19, 1930—Close: Oct. 9.95n; Nov. 10.45n; Dec. 12.00@12.05; Jan. 12.25n; Feb. 12.65n; Mar. 12.90n; Apr. 13.35n; May 13.95@14.00; June 14.10n; July 14.30n; Aug. 14.55n. Sales 40 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Sept. 19, 1930, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Sept. 19.	Prev. week.	Cor. week. 1929.
Spr. nat.	16 1/2@17n	16 1/2@17n	@21n
Hyv. nat.	@15	@15	@19 1/2
Hyv. Tex.	@14 1/2	@14 1/2	@19
Hyv. butt brand' d
strs.	@14 1/2	@14 1/2	@19
Hyv. Col.	@14	@14	@18
Ex-light Tex.	@11	@11 1/2	@17 1/2
strs.	@11	@11 1/2	@16 1/2
Brand' d cows.	@13	@13	@19
Hyv. nat. cows	@13	@13	@19
LA. nat. cows.	@12n	@13	@17 1/2
Nat. bulls.	@ 8	@ 8	12 1/2@13
Brand' d bulls.	@ 7	@ 7	11 @12 1/2
Calfskins	@21n	@20	@24 1/2
Kips, nat.	@20	17 @17 1/2	@23
Kips, ov-wt.	@16n	@15	@20 1/2
Kips, brand' d.	@14n	12 1/2@13n	@18 1/2
Slunks, reg.	1.15@1.25	1.15@1.25	@1.40n
Slunks, hris.	@30	@30	@40n
Light native, butt branded and Colorado steers 1c per lb. less than heavies.			

CITY AND SMALL PACKERS.			
Nat. all-wts.	11 1/2@12n	@12 1/2	@17 1/2
Branded	@11n	@11 1/2	@16 1/2
Nat. bulls	@ 7 1/2	@ 7 1/2	@12 1/2
Brand' d bulls.	@ 6 1/2n	@ 6 1/2n	@11
Calfskins	17 1/2@18n	@17 1/2n	@24 1/2
Kips	@17	16 @16 1/2n	@20 1/2
Slunks, reg.	1.00@1.10	1.00@1.10	@1.40
Slunks, hris.	@20n	@20n	30 @40n

COUNTRY HIDES.			
Hyv. steers.	7 @ 7 1/2	7 1/2 @ 8	13 1/2@14
Hyv. cows.	7 @ 7 1/2	7 1/2 @ 8	12 @12 1/2
Bufs.	@ 8 1/2	9 @ 9 1/2	13 1/2@14
Extremes	10 1/2@11	11 @11 1/2	16 @16 1/2
Bulls	5 @ 5 1/2	5 1/2 @ 6n	9 1/2@10
Calfskins	@13n	@13n	18 @18 1/2
Kips	@12n	11 @12n	@17 1/2
Light calif.90 @1.00	.90 @1.00	1.10@1.20
Deacons80 @1.00	.80 @1.00	1.10@1.20
Stunks, reg.50 @1.00	.50 @1.00	50 @60n
Stunks, hris.	5 @10n	5 @10n	@10n
Hogskins	3.00@4.25	3.00@4.25	4.75@6.00
	@50	50 @50	@70

SHEEPSKINS.			
Pkr. lambs.
Sml. pkr.
Lambs	@20	25 @20	@1.17 1/2
Pkr. shearings.	@20	@20	@21
Dry pelts	@10	@10	20 @21

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Chicago Section

Harry Altman, Detroit, Mich., specialist in sausage casings, was a business visitor in the city during the week.

E. S. Urwitz, general manager of the Dryfus Packing Co., Lafayette, Ind., transacted business in the city during the latter part of the week.

J. T. McMillan, president, J. T. McMillan Co., St. Paul, Minn., spent several days of this week in the city calling on friends and transacting business.

George M. Foster, secretary of John Morrell & Company, Ottumwa, Ia., was a visitor in Chicago during the first part of this week.

Harry Freeman, Rumsey & Co., has returned from a vacation on Nantucket Island. The big attraction for Mr. Freeman at this point this year was the first grandson, who is reported to have reached the 16/18 lb. average.

W. F. Atz, in charge of fresh pork sales, Wilson & Co., was on vacation with his family last week at Lakeside, Mich. This is apple growing country and it is reported that Mr. Atz purchased his winter supply and has invited his friends to share them with him.

A. V. Cray, general manager of sales, general line, Continental Can Co., returned last week on the Berengaria from a European trip of several months duration. Among the features of his tour were visits to the plants of the Metal Box & Printing Industries in Great Britain, in which his company is interested.

Provision shipments from Chicago for the week ended Sept. 13, 1930, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk., 1929.
Cured meats, lbs.	18,383,000	17,292,000	22,026,000
Fresh meats, lbs.	49,604,000	46,720,000	42,399,000
Lard, lbs.	9,110,000	8,467,000	9,536,000

Packers' purchases of livestock at Chicago for the first four days of this week totaled 29,342 cattle, 5,159 calves, 71,857 hogs and 64,785 sheep.

KINGAN ISSUES A "WHO'S WHO."

Brief biographical sketches of 80 men and women famous throughout the ages are contained in a booklet of handy pocket size, distributed by Kingan & Co., Indianapolis.

In addition to this vast store of readily accessible data, the booklet contains a brief historical sketch of the company from its founding in Belfast, Ireland, in 1845 by the three brothers, Samuel, Thomas D. and James Kingan, to the present world-wide activities of the company.

Kingan Bros., as the firm was then known, bought dressed hogs from Irish farmers and cured the shoulders, hams

and middles. They also imported American meats.

Finally they decided to open a house in the United States to provide for their European trade. In 1851 their first American unit was established in Brooklyn, N. Y. Two years later they moved to Cincinnati. Soon it became necessary to secure their hogs from greater distances and they decided that the best hogs for their purposes came from Indiana.

Late in 1862 the company moved to Indianapolis, which has been the headquarters of the organization since that time. The company has 19 branch houses located throughout the United States and selling connections in practically all foreign countries.

One page of the booklet, which contains 83 pages, is devoted to "facts about meat." It points to the importance of meat in the daily diet, to the superior nutritive value of meat proteins, to its vitaminic content, to its value as a blood builder because of its richness in phosphorous and iron, and to the fact that it is 97 per cent digestible. Many other salient facts about this important food are included in short snappy paragraphs.

The booklet, entitled "Noted Men and Women," is distributed with the compliments of Kingan & Co.

ST. JOSEPH LIVESTOCK.

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Sept. 18, 1930.

CATTLE—Despite moderate receipts there has been a general decline in all classes and grades of cattle in keeping with the lower trend of wholesale meat prices. The steer and yearling trade shows a 50c@1.00 decline in which inbetween and common grades have suffered most, butcher cattle have eased off 25@50c; bulls, 50c. Early trading featured a \$12.75 top on choice yearlings, but with the subsequent decline, best offerings were selling at \$12.00 and below. Bulk of native fed steers and yearlings ranged from \$10.50 @12.00; wintered and fed westerns, \$8.50@10.50; straight grassers, \$5.50@8.00. Choice vealers have advanced 50c to a top of \$11.00.

HOGS—Hog prices have worked to lowest levels in about a month. Supplies have been seasonally moderate, although running well above volume of a month earlier. Top hogs today brought \$10.50; bulk finished medium and light weights, \$10.25@10.40; heavy butchers, \$10.00@10.25; sows, mostly \$8.00@8.75. A 10@20c decline is indicated for the week on butcher hogs and a weak to 25c lower market on sows.

SHEEP—With supplies fairly liberal and a distinctly lower trend in the dressed lamb trade, the recent bulge in fat lamb prices has been entirely wiped out, a new low for the year being indicated today with top range lambs at \$8.00. Native lambs are selling at \$7.50 down; best ewes, \$3.50. This is 50@75c lower than a week ago.

TRADE GLEANINGS

Operation of the newly constructed packing plant of the Jackson Packing Co., Jackson, Tenn., was begun recently.

Modern Beef and Provision Co., 6 East 45th st., New York City, has been incorporated by L. Sachs with 20,000 shares of common stock.

Sale of the Montgomery, Ala., branch house of the Cudahy Bros. Co. to George A. Hormel & Co. of Austin, Minn., is announced.

Atlantic Packing Co., 4500 W. 22nd st., Chicago, has been incorporated for \$10,000 to engage in a general fresh and smoked meat and sausage business.

Superior Meats, Inc., with 100 shares no par value stock, has been incorporated in Ohio for operation in Cleveland. A. H. Dudnik, Loretta Smith and James D. Fox are the incorporators.

A. E. Bechtol & Son, Orwell, Ohio, will begin operation of their new plant in the near future. Already some slaughtering has been done there, but full activities will not start until near the close of the month.

The Engel Brokerage Co., Indianapolis, Ind., has been established to deal in packinghouse products with sausage materials as a specialty. The company has been established by J. B. Engel and is located at 305 Merchants Bank Bldg.

Sale of the Holland-American Packing Plant, Manchester, Mont., has been approved by the court to satisfy certain obligations. The plant has been engaged in the slaughter of horses and the preparation of the meat for export.

Fire of incendiary origin broke out in the plant of the American Packing and Provision Co., Ogden, Utah, recently. Gasoline soaked materials were found in the plant. While property of great value was endangered the actual loss was small.

Work has been begun on a modern meat packing plant at Clarkston, Idaho, to cost upward of \$85,000 and to be completed by December 1. The plant is being erected by W. H. Bristol, wholesale and retail meat dealer, with headquarters at Lewiston. The new plant will replace the frame structure destroyed by fire a year ago.

LAVAN OPENS MEAT OFFICES.

E. F. Lavan announces the opening of sales offices at 134 No. Delaware ave., Philadelphia, with a full line of packinghouse products and canned meats. He will represent packers direct. For the past 16 years he has been with Wilson & Rogers, Inc., representing Western packers in Philadelphia. He is one of the best-known packinghouse product brokers and sales agents in the East.

DRESSING A BEEF CARCASS.

Carcass beef sells chiefly on its good looks. What ruins the looks of a carcass? How should the carcass of a "splitter" work to prevent this? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading, Thursday,
September 18, 1930.

Regular Hams.	
Green.	S. P.
8-10	18 1/4
10-12	18
12-14	18
14-16	18
16-18	18
18-20	18
10-16 range	18
16-22 range	18

S. P. Boiling Hams.

H. Ham.	
16-18	18
18-20	18
20-22	18 1/4

Skinless Hams.

Green.	
10-12	20 1/4
12-14	20 1/4
14-16	20 1/4
16-18	20 1/4
18-20	20 1/4
20-22	20 1/4
22-24	20 1/4
24-26	20 1/4
26-30	20 1/4
30-35	20 1/4

Picnics.

Green.	
4-6	12 1/4
6-8	12 1/4
8-10	10 1/4
10-12	10 1/4
12-14	10 1/4

Belles.

Green.	
6-8	21 1/4
8-10	20 1/4
10-12	20 1/4
12-14	20 1/4
14-16	19 1/4
16-18	18 1/4

D. S. Belles.

Clear.	
14-16	16
16-18	15 1/4
18-20	15 1/4
20-25	14 1/4
25-30	14 1/4
30-35	14
35-40	13 1/4
40-50	13 1/4

D. S. Fat Backs.

10 1/4 b	
8-10	10 1/4
10-12	11
12-14	11 1/4
14-16	11 1/4
16-18	11 1/4
18-20	12
20-25	12 1/4

D. S. Rough Ribs.

45-50	
55-60	
65-70	
75-80	

Other D. S. Meats.

Extra short clears.	35-45	13 1/4
Extra short ribs.	35-45	13 1/4
Regular plates	6-8	10 1/4
Clear plates	4-6	10 1/4
Jowl butts		11 @ 11 1/4

FUTURE PRICES.

SATURDAY, SEPTEMBER 13, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.42 1/2	11.50	11.42 1/2	11.50ax
Oct.	11.27 1/2	11.42 1/2	11.27 1/2	11.42 1/2 b
Nov.				11.40m
Dec.	11.00-11.02 1/2	11.05	11.00	11.05b
Jan.	10.92 1/2	10.97 1/2	10.92 1/2	10.97 1/2 b
Feb.				11.00m
CLEAR BELLIES—				
Sept.				11.55ax

MONDAY, SEPTEMBER 15, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.52 1/2			11.52 1/2
Oct.	11.45	11.47 1/2	11.45	11.47 1/2
Nov.				11.42 1/2 b
Dec.	11.15	11.15	11.12 1/2	11.12 1/2-15
Jan.	11.05	11.05	11.02 1/2	11.02 1/2
Feb.				11.02 1/2 n
CLEAR BELLIES—				
Sept.				14.55ax
Oct.	14.00			14.00ax

TUESDAY, SEPTEMBER 16, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.55	11.57 1/2	11.55	11.57 1/2
Oct.	11.50	11.52 1/2	11.50	11.50b
Nov.				11.45m
Dec.	11.17 1/2	11.25	11.15	11.20b
Jan.	11.02 1/2	11.07 1/2	11.02 1/2	11.07 1/2 b
Feb.				11.07 1/2 n
CLEAR BELLIES—				
Sept.	14.50	14.50	14.45	14.45
Oct.				13.95ax

WEDNESDAY, SEPTEMBER 17, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.60	11.65	11.60	11.65
Oct.	11.55	11.60	11.55	11.60
Nov.				11.55m
Dec.	11.27 1/2	11.32 1/2	11.25	11.32 1/2
Jan.	11.12 1/2	11.17 1/2	11.12 1/2	11.17 1/2 b
Feb.				11.17 1/2 n
CLEAR BELLIES—				
Sept.				14.45ax
Oct.				13.95m

THURSDAY, SEPTEMBER 18, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.75			11.75ax
Oct.	11.70	11.70	11.67 1/2	11.70ax
Nov.				11.65m
Dec.	11.42 1/2-50	11.50	11.37 1/2	11.45
Jan.	11.22 1/2-32 1/2	11.32 1/2	11.22 1/2	11.30m
Feb.				11.25b
CLEAR BELLIES—				
Sept.	14.25			14.25ax
Oct.				13.90ax

FRIDAY, SEPTEMBER 19, 1930.

	Open.	High.	Low.	Close.
LARD—				
Sept.	11.70	11.70	11.65	11.65ax
Oct.	11.65	11.65	11.62 1/2	11.62 1/2 ax
Nov.				11.57 1/2 ax
Dec.	11.37 1/2	11.37 1/2	11.30	11.22 1/2
Jan.	11.20	11.20	11.12 1/2	11.17 1/2
Feb.				11.17 1/2 n
CLEAR BELLIES—				
Sept.				14.20ax
Oct.				13.80
July	13.75	13.75	13.50	13.50ax

Key: ax, asked; b, bid; n, nominal; — split.

FINNISH MARGARINE LABELS.

A cabinet decree issued in Finland provides that margarine and all fats intended for human consumption, with the exception of butter and cream, must be sold in glass, tin or other containers plainly labeled to show the kind and description of the product contained. The name of such products may not contain the words butter or cream or derivatives therefrom, and the description on the label must be sufficiently clear to obviate any mistake as to the nature of the article. The labels must have orange borders 10 centimeters wide at the top and bottom edges, and the lid and bottom of the container must be stamped with the descriptive name of the product. The decree became effective July 15, 1930.

CHICAGO RETAIL MEATS

Beef.

Week ended		Cor. wk., 1929.	
No. 1.	No. 2.	No. 1.	No. 2.
Sept. 17, 1930.			
Rib roast, livy. end.30	27	16	30
Rib roast, lt. end.40	30	20	35
Chuck roast	25	16	38
Steaks, round	42	38	50
Steaks, sirloin cut.40	35	20	60
Steaks, porterhouse.50	40	22	75
Steaks, flank	25	24	16
Beef stew, chuck.24	20	14	27
Corned briskets, boneless	32	28	18
Corned plates	20	18	20
Corned rumps, huls.25	22	18	25

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters	30	18	40	30
Legs	28	20	42	30
Stews	15	10	25	15
Chops, shoulders	20	20	25	20
Chops, rib and loin.50	25	25	50	25
Legs	24		26	
Stew	14		10	
Shoulders	16		16	
Chops, rib and loin.35			35	

Mutton.

Legs	24		26	
Stew	14		10	
Shoulders	16		16	
Chops, rib and loin.35			35	

Pork.

Loins, 8@10 av.	28	@ 32	38	@ 40
Loins, 10@12 av.	28	@ 32	34	@ 37
Loins, 12@14 av.	24	@ 28	32	@ 34
Loins, 14 and over.	18	@ 20	20	@ 28
Chops	35	@ 40		
Shoulders	22	@ 22		
Butts	24	@ 26		
Spareribs	16	@ 20		
Hocks	12	@ 14		
Leaf lard, raw.		@ 12 1/2		@ 12 1/2

Veal.

Hindquarters	28	@ 30	35	@ 40
Forequarters	14	@ 16	24	@ 28
Legs	28	@ 30	35	@ 40
Breasts	16	@ 22	16	@ 22
Shoulders	20	@ 22	18	@ 22
Cutlets	50	@ 50		
Rib and loin chops.		@ 35		@ 50

Butchers' Offal.

Suet	@ 4	@ 5 1/2
Shop fat	@ 2 1/2	@ 3
Bone, per 100 lbs.	@ 50	@ 50
Calf skins	@ 16	@ 22
Kips	@ 14	@ 21
Deacons	@ 12	@ 12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, l. c. l. Chicago.	10 1/4	
Salt peter, 25 bbl. lots, f.o.b. N. Y.		
Dbl. refined, granulated	6 1/4	6
Small crystals	7 1/4	
Medium crystals	8 1/4	
Large crystals	8 1/4	
Dbl. rfd. gran. nitrate of soda.	3 1/2	3 1/2
Less than 25 bbl. lots 1/4 c. more.		
Boric acid, carloads, p.w.d., bbls.	8 1/4	8 1/4
Crystals to powdered, in bbls., in 5 ton lots or more.	9 1/4	9 1/4
In bbls. in less than 5-ton lots.	8 1/2	8 1/2
Borax, carloads, powdered, in bbls.	5	4 1/4
In ton lots, gran. or pow., bbls.	5	4 1/4
Salt—		
Granulated, carlots, per ton, f.o.b. Chicago, bulk	\$6.00	
Medium, carlots, per ton, f.o.b. Chicago bulk	9.10	
Rock, carlots, per ton, f.o.b. Chicago.	7.80	

Sugar—	
Raw sugar, 96 basis, f.o.b. New Orleans	@ 3.25
Second sugar, 90 basis.	None
Syrup testing, 63 to 65 combined sucrose and invert, New York.	@ 38
Standard gran. f.o.b. refiners (2%)	@ 4.45
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@ 3.95
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@ 3.85

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	16	18
Cinnamon	12	16
Cloves	32	38
Coriander	4 1/2	6 1/2
Ginger		16
Mace	70	74
Nutmeg	24	24
Pepper, black	17	19 1/2
Pepper, Cayenne		25
Pepper, red		20
Pepper, white	22	25

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Sept. 17.	Cor. week, 1929.
Prime native steers.....	20 @ 21½	24 @ 22½
Good native steers.....	19 @ 20	23 @ 24
Medium steers.....	18 @ 19	22 @ 23
Helpers, good.....	14 @ 18	21 @ 25
Cows.....	9 @ 12½	15 @ 18
Hind quarters, choice.....	28	27 @ 31
Fore quarters, choice.....	16	20 @ 21

Beef Cuts.

Steer loins, No. 1.....	35	44
Steer loins, No. 2.....	33	41
Steer short loins, No. 1.....	44	54
Steer short loins, No. 2.....	40	49
Steer loin ends (hills).....	26	34
Cow loins.....	26	33
Cow short loins.....	20	29
Cow loin ends (hills).....	16	25
Steer ribs, No. 1.....	26	33
Steer ribs, No. 2.....	25	32
Cow ribs, No. 1.....	17	25
Cow ribs, No. 2.....	12	16
Steer rounds, No. 1.....	18	23½
Steer rounds, No. 2.....	17½	23
Steer chuck, No. 1.....	14½	19½
Steer chuck, No. 2.....	14	19
Cow rounds.....	14	19
Cow chucks.....	11	15
Steer plates.....	10	14½
Medium plates.....	8	12
Briskets, No. 1.....	15	20
Steer navel ends.....	8½	10½
Cow navel ends.....	7½	10½
Fore shanks.....	6	11
Hind shanks.....	5	10
Strip loins, No. 1, boneless.....	65	60
Strip loins, No. 2.....	50	55
Sirloin butts, No. 1.....	40	49
Sirloin butts, No. 2.....	24	30
Beef tenderloins, No. 1.....	75	75
Beef tenderloins, No. 2.....	70	70
Rump butts.....	27	30
Flank steaks.....	20	27
Shoulder clods.....	13½	21
Hanging tenderloins.....	11½	20
Inides, green, 6@8 lbs.....	14	14
Outsides, green, 5@6 lbs.....	13½	14
Knuckles, green, 5@6 lbs.....	15½	15½

Beef Products.

Brains (per lb.).....	10	12
Hearts.....	9	14
Tongues, 4@5.....	33	36
Sweetbreads.....	22	27
Tri-tails, per lb.....	11	15
Fresh tripe, plain.....	8	8
Fresh tripe, H. C.....	10	10
Livers.....	18	17
Kidneys, per lb.....	10	14

Lamb.

Choice lambs.....	18	25
Medium lambs.....	16	23
Choice saddles.....	25	30
Medium saddles.....	24	28
Choice fores.....	14	18
Medium fores.....	12	15
Lamb fries, per lb.....	33	33
Lamb tongues, per lb.....	16	16
Lamb kidneys, per lb.....	25	30

Mutton.

Heavy sheep.....	7	7
Light sheep.....	10	12
Heavy saddles.....	8	10
Light saddles.....	12	16
Heavy fores.....	6	8
Light fores.....	8	10
Mutton legs.....	14	18
Mutton loins.....	10	15
Mutton stew.....	6	8
Sheep tongues, per lb.....	16	16
Sheep heads, each.....	10	12

Fresh Pork, Etc.

Pork loins, 8@10 lbs. avg.....	26	29
Picnic shoulders.....	15½	17
Skinned shoulders.....	18	21
Tenderloins.....	35	47
Spare ribs.....	12½	14
Fat backs.....	13	14
Boston butts.....	22	28
Boneless butts, cellar trim, 2@4.....	26	31
Hocks.....	10	13
Tails.....	12	15
Neck bones.....	5½	7
Slip bones.....	14	17
Blade bones.....	14	17
Pigs' feet.....	6	7
Kidneys, per lb.....	11	14
Livers.....	8½	10½
Brains.....	10	12
Ears.....	7	8
Snouts.....	7	8
Heads.....	9	10

Veal.

Choice carcasses.....	21	25
Good carcasses.....	19	23
Good saddles.....	24	28
Good racks.....	12	16
Medium racks.....	7	9

Veal Products.

Brains, each.....	10	12
Sweetbreads.....	60	60
Calf livers.....	55	55

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.....	26	26
Country style sausage, fresh in link.....	22	22
Country style sausage, fresh in bulk.....	20	20
Country style pork sausage, smoked.....	20	20
Frankfurts in sheep casings.....	22	22
Frankfurts in hog casings.....	20	20
Bologna in beef bungs, choice.....	20	20
Bologna in cloth, paraffined, choice.....	13	13
Bologna in beef middles, choice.....	19	19
Liver sausage in hog bungs.....	24½	24½
Smoked liver sausage in hog bungs.....	15	15
Liver sausage in beef rounds.....	18	18
Head cheese.....	26	26
New England luncheon specialty.....	26	26
Mixed luncheon specialty, choice.....	20	20
Tongue sausage.....	22	22
Blood sausage.....	17½	17½
Souse.....	13	13
Polish sausage.....	20	20

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	47	47
Thuringer Cervelat.....	23	23
Farmer.....	32	32
Holsteiner.....	30	30
B. C. Salami, choice.....	47	47
Milano Salami, choice, in hog bungs.....	41	41
B. C. Salami, new condition.....	23	23
Frissies, choice, in hog middles.....	39	39
Genoa style Salami.....	39	39
Pepperoni.....	23	23
Mortadella, new condition.....	23	23
Capicola.....	52	52
Italian style hams.....	39	39
Virginia hams.....	53	53

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate.....	6.25	6.25
Large tins, 1 to crate.....	7.25	7.25
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate.....	7.50	7.50
Large tins, 1 to crate.....	8.50	8.50
Frankfurt style sausage in hog casings—		
Small tins, 2 to crate.....	7.00	7.00
Large tins, 1 to crate.....	8.00	8.00
Smoked link sausage in hog casings—		
Small tins, 2 to crate.....	6.50	6.50
Large tins, 1 to crate.....	7.50	7.50

SAUSAGE MATERIALS.

Regular pork trimmings.....	10½ @ 11	10½ @ 11
Special lean pork trimmings.....	15	15
Extra lean pork trimmings.....	17	17
Neck bone trimmings.....	13½	13½
Pork cheek meat.....	10½	10½
Pork livers.....	7½	7½
Pork hearts.....	8½ @ 9	8½ @ 9
Native boneless bull meat (heavy).....	11½ @ 12	11½ @ 12
Boneless chucks.....	9	9
Shank meat.....	7½	7½
Beef trimmings.....	6	6
Beef hearts.....	4½ @ 5	4½ @ 5
Beef cheeks (trimmed).....	5½	5½
Dressed canner, 350 lbs. and up.....	6	6
Dressed cutter cows, 400 lbs. and up.....	7½	7½
D. bologna bulls, 600 lbs. and up.....	7	7
Beef tripe.....	16	16
Pork tongues, canner trimmed S. P.....	15½ @ 16	15½ @ 16

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Wholesale lots. Usual advances for smaller quantities.)

Beef casings:		
Domestic rounds, 180 pack.....	21	21
Domestic rounds, 140 pack.....	27	27
Export rounds, wide.....	45	45
Export rounds, medium.....	25	25
Export rounds, narrow.....	19	19
No. 1 weasands.....	25	25
No. 2 weasands.....	20	20
No. 1 bungs.....	12	12
Middles, regular.....	65	65
Middles, selected wide.....	2.00	2.00
Dried bladders:		
12-15 in. wide, flat.....	1.00	1.00
10-12 in. wide, flat.....	1.00	1.00
8-10 in. wide, flat.....	.80	.80
6-8 in. wide flat.....	.55	.55
Hog casings:		
Narrow, per 100 yds.....	3.25	3.25
Narrow, special, per 100 yds.....	2.25	2.25
Medium, regular, per 100 yds.....	1.00	1.00
Wide, per 100 yds.....	.75	.75
Extra wide, per 100 yds.....	.30	.30
Export bungs.....	30	30
Large prime bungs.....	20	20
Medium prime bungs.....	12	12
Small prime bungs.....	7½	7½
Middles, per set.....	20	20
Stomachs.....	.08	.08

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$13.00	\$13.00
Honeycomb tripe, 200-lb. bbl.....	20.00	20.00
Pocket honeycomb tripe, 200-lb. bbl.....	21.00	21.00
Pork feet, 200-lb. bbl.....	16.50	16.50
Pork tongues, 200-lb. bbl.....	77.00	77.00
Lamb tongues, long cut, 200-lb. bbl.....	55.00	55.00
Lamb tongues, short cut, 200-lb. bbl.....	65.00	65.00

DRY SALT MEATS.

Extra short clears.....	13½	13½
Extra short ribs.....	13½	13½
Short clear middles, 60-lb. avg.....	14½	14½
Clear bellies, 18@20 lbs.....	15½	15½
Clear bellies, 14@16 lbs.....	16	16
Rib bellies, 20@25 lbs.....	14½	14½
Rib bellies, 25@30 lbs.....	14½	14½
Fat backs, 10@12 lbs.....	10½	10½
Fat backs, 14@16 lbs.....	11½	11½
Regular plates.....	10½	10½
Butts.....	11½	11½

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.....	26	26
Fancy skd. hams, 14@16 lbs.....	28½	28½
Standard reg. hams, 14@16 lbs.....	26	26
Picnics, 4@8 lbs.....	21	21
Fancy bacon, 6@8 lbs.....	24	24
Standard bacon, 6@8 lbs.....	28	28
No. 1 beef ham sets, smoked—		
Insides, 8@12 lbs.....	43	43
Outsides, 5@9 lbs.....	37	37
Knuckles, 5@9 lbs.....	40	40
Cooked hams, choice, skin on, fattened.....	39	39
Cooked hams, choice, skinless, fattened.....	40	40
Cooked picnics, skin on, fattened.....	25	25
Cooked picnics, skinned, fattened.....	26	26
Cooked loin roll, smoked.....	40	40

BARRELED PORK AND BEEF.

Mess pork, regular.....	\$	30.50
Family back pork, 24 to 34 pieces.....	32.00	32.00
Family back pork, 35 to 45 pieces.....	35.00	35.00
Clear back pork, 40 to 50 pieces.....	25.00	25.00
Clear plate pork, 25 to 35 pieces.....	20.50	20.50
Braket pork.....	26.00	26.00
Bean pork.....	23.50	23.50
Plato beef.....	20.00	20.00
Extra plate beef, 200 lb. bbls.....	21.00	21.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.47½ @ 1.50	\$1.47½ @ 1.50
Oak pork barrels, black iron hoops.....	1.55 @ 1.60	1.55 @ 1.60
Ash pork barrels, galv. iron hoops.....	1.67½ @ 1.70	1.67½ @ 1.70
White oak ham tierces.....	2.85 @ 2.90	2.85 @ 2.90
Red oak ham tierces.....	2.15 @ 2.20	2.15 @ 2.20
White oak ham tierces.....	2.30 @ 2.35	2.30 @ 2.35

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1-lb. cartons, roll or prints, f.o.b. Chicago.....	22	22
White animal fat margarines in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	18½	18½
Nut, 1-lb. cartons, f.o.b. Chicago.....	17	17
(30 and 60-lb. solid packed tubs, 1c per lb. less.).....		
Pastry, 60-lb. tubs, f.o.b. Chicago.....	14	14

ANIMAL OILS.

Prime edible lard oil.....	13	13
Head light burning oil.....	10½	10½
Prime winter strained.....	10	10
Extra winter strained.....	9½	9½
Extra lard oil.....	9½	9½
Extra No. 1.....	9	9
No. 2 lard.....	8½	8½
Acidless tallow oil.....	8½	8½
20 D. C. T. neatfoot.....	10	10
Pure neatfoot oil.....	11½	11½
Special neatfoot oil.....	9	9
Extra neatfoot oil.....	9½	9½
No. 1 neatfoot oil.....	9½	9½
Oil weighs 7½ lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.		

LARD.

Prime steam.....	11.75	11.75
Prime steam, loose.....	12.00	12.00
Kettle rendered, tierces.....	13.25	13.25
Leaf, raw.....	12.00	12.00
Neutral, in tierces.....	14.25	14.25
Compound, acc. to quantity.....	11.40	11.40

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces.....	10	10
Oleo stocks.....	9½	9½
Prime No. 1 oleo oil.....	8½	8½
Prime No. 2 oleo oil.....	8½	8½
Prime No. 3 oleo oil.....	8	8
Prime oleo stearine, edible.....	9½	9½

TALLOW AND GREASES.

Edible tallow, under 1% acid, 45 titr.....	6½ @ 6½	6½ @ 6½
Prime packers tallow.....	5½	5½
No. 1 tallow, 10% f.f.a.....	4½ @ 4½	4½ @ 4½
No. 2 tallow, 40% f.f.a.....	4½ @ 4½	4½ @ 4½
Choice white grease.....	6½ @ 6½	6½ @ 6½
A-White grease.....	5½	5½
B-White grease, max. 5% acid.....	5 @ 5½	5 @ 5½
Yellow grease, 10@15% f.f.a.....	4½	4½
Brown grease, 40% f.f.a.....	4½	4½

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley, points, nom., prompt.....	6½ @ 6½	6½ @ 6½
White, deodorized, in bbls., f.o.b. Chgo.....	9½ @ 9½	9½ @ 9½
Yellow, deodorized, in bbls.....	9½ @ 9½	9½ @ 9½
Soy stock, 50% f.f.a., f.o.b.....	1½ @ 1½	1½ @ 1½
Corn oil, in tanks, f.o.b. mills.....	7½ @ 7½	7½ @ 7½
Soap bean oil, f.o.b. mill.....	7½ @ 7½	7½ @ 7½
Cocanut oil, sellers' tanks, f.o.b. coast.....	5½ @ 5½	5½ @ 5½
Refined in bbls., c.a.f., Chicago.....	8½ @ 8½	8½ @ 8½

Retail Section

Small Town Dealer Has Some Thoughts on Pre-Cut, Packaged Meats

The possibility that pre-cut, packaged meats may become generally popular is causing some retailers no little concern.

They see in them the danger that competition for the meat store will be increased. Others fear that retail selling prices will have to be increased, and that meat demand will be reduced accordingly.

These are only speculations. No one can foresee at this time what effect this new trend may have on meat packing and the retail meat trade.

Some thought the radio would put the phonograph manufacturer out of business. It didn't. He is still selling phonographs. In addition he is making more money on radio cabinets than he ever made on phonographs. Instead of limiting his opportunities, the radio broadened them.

In the following letter to the editor of THE NATIONAL PROVISIONER a small-town retailer expresses the opinion that worrying about pre-cut, packaged meats and agitating against them is a waste of time. His thought is that, if this method of merchandising meat is economically sound, it will come in spite of all opposition to it. He says:

What About the New Idea?

Editor THE NATIONAL PROVISIONER:

Pre-cut, packaged meats are not finding much favor in the retail meat trade, if what I read in the papers is a true reflection of sentiment.

I have not talked with any other retailer or salesman on this subject. What ideas I have on it may not amount to much, but they have not been influenced by the direct opinions of others.

What I am wondering is: Why all this fuss about pre-cut, packaged meats?

Some of it, I assume, is coming from meat cutters who see the loss of their jobs with the advent of this packaged product. The rest, it seems, is from retailers, and is engendered by a fear that if the pre-cut meats become popular they will be sold in many outlets other than retail meat stores.

In attempting to come to any conclusion about pre-cut meats the follow-

ing question must be taken into consideration:

Progress Can't Be Stopped.

Is the practice of merchandising meat cut and packaged in the meat packing plant economically sound?

If it is, then all the agitation against this product will avail nothing. If it is not, the meat cutter and the retailer have nothing to fear.

I know I am not competent to answer this question. But whether or not it is answered at this time is of little importance in bringing out the point I want to make. That is, that it is just as useless to try to block the march of progress in the meat industry as it is in any other. It just can't be done.

But for the sake of argument let us assume that pre-cut meats are economically sound, and that they will become generally popular with consumers.

What about the meat cutter? He will be no worse off than others who have been forced to readjust their ways of earning a living.

In our little town there were two

harness shops 15 years ago. One of these employed three men and the other two. With the two proprietors, seven men made their living out of making, selling and repairing harness and selling robes, whips, dusters and other accessories. Today there is one shop operated by one man.

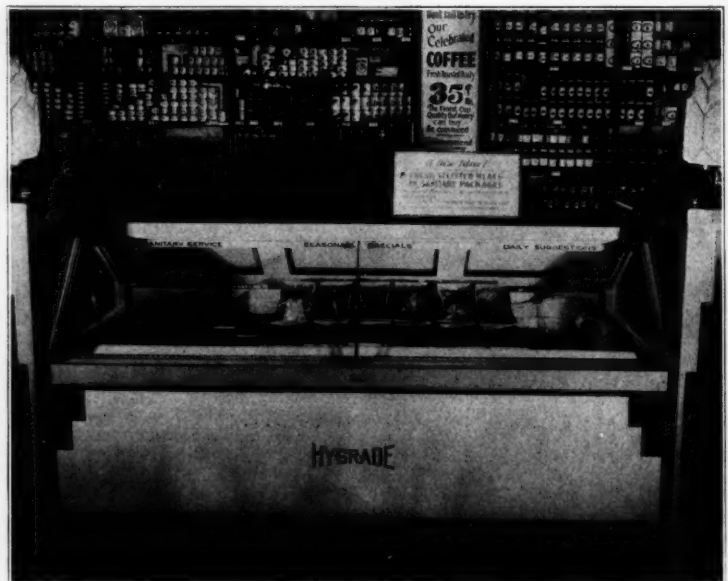
The automobile and the tractor forced six men out of their jobs. And I don't imagine that all the agitation the harness makers might have stirred up would have helped matters any.

Opportunities in Changing Conditions.

One proprietor took his money and opened an oil station. He also handles tires and accessories, and has a top and upholstery repair department in connection. He tells me he is happier and is making more money than he ever made in his harness shop.

The other man opened up with a stock of shoes, trunks, suit cases, bags, etc. I don't know how much money he has made, but he drives a good car, lives in a good home, has educated four children and both he and his wife look as if they had plenty to eat.

The fact that these two harness shop proprietors were forced out of business by changing conditions hurt neither of them.



PRE-CUT, PACKAGED MEATS ON DISPLAY IN RETAIL STORE.

The meats are cut and wrapped in transparent paper in the meat packing plant and are delivered in consumer packages to the retail store. Some retailers fear meats put up in this form. Their principal objection is that many retail outlets not now handling meats may stock them.

One dealer suggests that retailers stop worrying about this new method of merchandising meats. The feasibility of the method is not proved as yet, he points out. If the practice of merchandising pre-cut, packaged meats is economically sound it will come into general use despite all objections to it. If it is not the fact soon will be discovered.

One of the five employees now owns one of the shops. He probably makes as much or more than his former wages. Another, I learn, is with one of the large circuses. His job is to make new harness and to keep all harness and trappings in repair. The third, now growing old, has retired to a little chicken and truck farm on the edge of town. The fourth I have lost track of.

The fifth man has become the town loafer. He could not rise to the occasion.

Suppose pre-cut meats do replace the meat cutter. This will create jobs for skilled knife men in the meat plants where opportunities will be greater than they were in the retail store. And there will be other opportunities for the meat expert in purchasing, selling, etc. An intelligent meat cutter ought to make a good store manager.

Better Business for Everybody.

The important point is not that a few of us will be inconvenienced temporarily, but whether pre-cut, packaged meats will make a saving in the cost of meat distribution and increase meat consumption, meaning better business for everybody. If they will, the fact that a comparatively few men will have to adjust themselves to conditions for the benefit of the great number of consumers is not the main point.

Now let us look at the individual retailer's point of view. If the grocer stocks pre-cut frozen meats, what is to prevent me from putting in a stock of groceries? If the grocer should stock meats I would lose some business. If I put in a general stock of foods the grocer would lose some business. The chances are that both of us would end up just about where we started.

In our town there are two chain grocery stores. If they were to put in meats they would take away some business from me and from the other retail meat store. I would hesitate to stock groceries, out of consideration for the three independent grocers who do not carry meats. But I can see how some advantage might be gained were I to consolidate my business with one of these independent grocery stores.

If the chains stocked meats I would be injured to the extent that they took business away from me. But if I did lose some business, and if I stocked pre-cut meats and consolidated with a grocery, my expenses would be considerably lower than they are now. And I am not sure that I would lose so very much after all, considering that I am more interested in net profits than in turnover.

Worry and Agitation Won't Help.

Uncle Harvey is beloved by young and old in our town, and when it was noised about that he was suffering from a mysterious ailment everyone was much concerned. If the disease were so-and-so our local sawbones said there were no hopes; if it were something else he could be cured easily.

I visited Uncle Harvey the evening before they took him to the hospital in the city. When I asked him how he felt he said: "Wal, Bill, I'm not worryin'. If it so-and-so worryin' won't help, and if it's somethin' else it would be foolish to worry."

So, why worry? If pre-cut packaged meats are coming, worrying and

agitating won't stop them. If they are not coming, worrying and agitating will have been energy wasted.

The wiser thing, it seems to me, would be to spend the same amount of energy getting in a position on the fence so as to be able to fall on either side. And on second thought I believe that's what I'll do.

Yours truly,

MEAT RETAILER.

MEAT STORE EQUIPMENT.

The New York office of the Allied Store Utilities Company of St. Louis, Mo., has been opened at 55 West 42nd st., for transaction of general sales business—wholesale, retail and export—of its three nationally-known subsidiaries. These are The Hussman Refrigerator Company, St. Louis, builders of commercial refrigerator and display case equipment, and designers and manufacturers of meat market equipment; The Ligonier Refrigerator Company, Ligonier, Ind., manufacturers of refrigerators and meat display case equipment, and The Steiner Manufacturing Company, St. Louis, manufacturers of electric coffee mills, meat choppers, slicing machines, mixing machines and computing scales. Danner Bierhaus is manager of the New York office.

NEWS OF THE RETAILERS.

Jack Dee, Bend, Ore., has been succeeded in the meat business by George F. Gates.

A. L. Quick has retired from the East Side Cash Market, Portland, Ore., and Fred A. Leu will continue the business.

Nels L. Isaacson, Sedro-Woolley, Wash., has been succeeded in the meat business by Nels Enberg.

J. M. Medved, Nezperce, Ida., has engaged in business under name of City Meat Market.

E. P. Mitchell, 1352 Milwaukee ave., Portland, Ore., has sold his meat market equipment to George J. Cook.

H. H. Hawkins has sold the equipment of the Roanoke Grocery and Meat Market, Seattle, Wash., to I. Shucklin.

Wm. L. Waterbury has sold his meat and grocery business in Yakima, Wash., to Veto Luppino.

Earl Wong, meat and groceries, Bakersfield, Cal., has suffered a severe fire loss.

S. Lowenstein & Son, 1935 Adelaide st., Detroit, Mich., has been incorporated to deal in meats and meat products, with a capital of \$150,000, of which \$100,000 has been subscribed and paid in.

Frank Jaworski has incorporated his meat and sausage business at 2933 Trowbridge st., Hamtramck, Mich., as Frank Jaworski Sausage Co., with a capital of \$50,000.

C. S. Mitchell and Wilbur R. Young are about to engage in the meat business in Kenton, O.

E. O. Johnson recently purchased the meat market of Taylor & Franklin at Spencer, Ind.

Clyde Dando has leased his Orland Meat Market in Anglo, Ind., to Prenix Brothers.

A Money-Maker for Meat Retailers

"Meat Retailing"

by A. C. Schueren will make money for any meat retailer. Contains 850 pages of practical ideas. Covers cost and selling prices, wage systems, sausage making, grading, marketing methods, and dozens of other subjects. Just the book for the up-to-date retailer. Order it now.

\$7

plus postage

For Sale by
THE NATIONAL
PROVISIONER
407 S. Dearborn St.
Chicago, Ill.



The United Groceries & Markets will open Store No. 41 at 1742 West 65th st., Seattle, Wash.

Price Roberts will open a meat market in Colfax, Ia.

George Oster, Dysart, Ia., has sold an interest in his meat business to Anton Guth.

M. W. Heehtold, Bovey, Minn., grocery and meat, has sold out to Ben Manday.

L. A. Hardtke, meats, Elgin, Minn., sold out to W. E. Kneer.

M. R. Richmond will open a meat market at 1401-W Second st., Appleton, Wis.

Mr. and Mrs. L. M. Penny, Ellsworth, Wis., sold their grocery and meat business to W. A. Brandt.

New York Section

RETAIL TRADE LEADER GOES.

The sands of time in passing have taken another of the old timers from the field of the retail meat trade. A. F. Grimm died at his home, 388 Park avenue, New York City, after an illness of several months, on September 12, 1930.

He was born on Oct. 25, 1869, on Upper Broadway, New York City, where his father was one of the pioneer grocers. He was probably one of the best-known and most active participants in the affairs of the retail meat dealers' association in its infancy and over a long period of years.

He was one of the organizers and president for sixteen years of the East Side Branch, United Master Butchers, which later amalgamated with the West Side association, forming the present Ye Olde New York Branch, of which he was the first president. He was treasurer of the National Association for a number of years.

Mr. Grimm was active in the work which resulted in the Sunday Closing Law, in the settlement of the labor strike some ten years ago, and was on the committee which conferred with government officials on the meat situation during the World War. In fact, anything that was for the welfare of the retailer was of paramount importance to Mr. Grimm.

His was one of the high-grade retail shops of Manhattan. He turned his market at 388 Park Avenue, New York City over to his nephew, Harold Grimm, in May, 1929, when he retired.

Funeral services were held on Monday at the Universal Chapel, 597 Lexington Avenue, New York City. Interment was in the family plot in Kensico Cemetery beside his wife, Mae E. Grimm, who passed in February, 1929. Mr. Grimm is survived by a daughter, Mrs. Charlotte J. Werring, two brothers, William and Edward, two sisters, Mrs. Reimels and Louisa Grimm, and nieces and nephews. A host of friends of long standing mourn the passing of a real gentleman from their ranks.

AMONG RETAIL MEAT DEALERS.

The first of the interbranch meetings, held under the auspices of the Brooklyn branches, which included Brooklyn, Eastern District, Jamaica and South Brooklyn, was a great success. Despite the fact that summer heat was still in effect on Thursday evening of last week, the meeting room of the Brooklyn Branch was well filled when President Anton Hehn called the meeting to order. Frank P. Burck delivered the address of welcome. President of Eastern District Branch, Al. Haas, spoke on the fat question, as did F. C. Riester of the same branch. President Chris Roesel of the Jamaica Branch spoke on the licensing of butchers, while W. H. Wild of the same branch gave a very comprehensive report on "Why So Many Failures?" Joseph Rossman, South Brooklyn Branch, spoke on "Chain Store Methods," Al. Rosen, Brooklyn Branch, on general subjects and State President David Van Gelder gave some sound advice. President of South Brooklyn Branch

Harry Kamps spoke on the newly-established creat bureau. Joseph Lehner was in charge of the refreshments. The next interbranch meeting will be held in Jamaica at a date to be announced later. John Harrison is the business manager for these branches.

That Ye Olde New York Branch of Retail Meat Dealers is ready for the fall activities was fully evidenced by the splendid attendance of its membership at the first meeting of the season, held on Tuesday evening, September 16. Visitors included officers and members of the various branches of the State Association and the staunch friend of all, B. F. McCarthy, local representative, U. S. Department of Agriculture, Bureau of Agricultural Economics.

W. F. Gorman, New York representative of Ottenheimer Bros., Inc., of Baltimore, gave a very interesting talk along engineering lines covering refrigerated display cases and their relationship to the new trends that are taking place in the distribution of meats.

Following Mr. Gorman, V. H. Pelz, director of the editorial and research staff of the American Institute of Food Distribution, spoke on "Voluntary Chains and Other Developments of Significance to Meat Retailing". This talk covered the cutting up of fresh, unfrozen meats at the packing house, quick-frozen meat, factory-cut and packaged; changes in distribution which affect the retailing of meats, refrigeration and display.

In his discussion, B. F. McCarthy brought out the necessity of retail dealers keeping their prices in line with wholesale prices and that when reductions are made in wholesale prices these should immediately be reflected in the retail prices. This must be done if the retailer as an independent is to retain his trade in competition with chain stores who immediately take advantage of lowering their prices when a downward trend is made in wholesale prices.

A meeting of the committee for the annual Brooklyn ball on Monday evening of this week elected the following officers: Chairman, Joseph Rossman, South Brooklyn; vice chairman, W. H. Wild, Jamaica; secretary, Gus Fernquist, Jamaica; treasurer, John Hildemann, Brooklyn; chairman program committee, William Helling, Brooklyn. The affair will be held in the Hotel St. George early in February, 1931.

The Jamaica Branch held a clam bake and outing on September 7 at the log cabins of Chris Fischer in Amityville, L. I. Some two hundred were present, many of whom participated in the various sports and ball games. The chefs included Messrs. Kaufman, Schneider and Phil Koch. W. H. Wild qualified as an expert clam chowder maker. As Chris Fischer had a birthday also double celebration was in order.

A lively interest was shown in the affairs of the Ladies' Auxiliary when the first meeting of the season was called to order by President Mrs. H. Werner, jr., last Thursday. It was decided to hold the meetings during the

fiscal year at the Hotel McAlpin. Plans for social events were formulated, the first of these will be held on Thursday, September 25. It will be a bunco and bridge party, the hostesses being President Mrs. A. Werner, jr., and Miss M. B. Phillips.

Some twenty members of the Ladies' Auxiliary were the guests of Mrs. Frank P. Burck on Tuesday afternoon of this week in her home, 213 Dean st., Brooklyn. Bunco was played and prizes awarded to the winners. During the games liquid refreshments were served and later afternoon coffee with all the trimmings. There were present ladies from Crestwood, White Plains, Yonkers, all the way down Manhattan to Brooklyn and Jamaica.

Past National President and Mrs. George Kramer have returned from a vacation in the Adirondacks.

Charles Kramer, president of Kramer Brothers, has returned from a vacation at Patchogue, L. I., where he spent much time fishing.

NEW YORK NEWS NOTES.

J. D. Cooney, legal department, Wilson & Co., Chicago, Ill., spent several days in New York the past week.

C. H. Smith, produce department, Swift & Company, Chicago, Ill., visited New York for a few days the past week.

President Frank M. Firor, Adolf Gobel, Inc., is spending a little time at the Jacob E. Decker & Sons plant of the company at Mason City, Ia.

B. A. Braun, vice president and general sales manager, Jacob Dold Packing Co., Buffalo, N. Y., spent several days in New York and vicinity visiting the branches of the company.

Meat, fish, poultry and game seized and destroyed in the City of New York by the Health Department during the week ended September 13, 1930, were as follows: Meat—Brooklyn, 101 lbs.; Manhattan, 411 lbs.; Bronx, 3 lbs. Total, 515 lbs. Fish—Brooklyn, 77 lbs. Poultry and Game—Manhattan, 219 lbs.; Queens, 35 lbs. Total, 254 lbs.

John A. Burgess, specialist, Bureau of Agricultural Economics, U. S. Department of Agriculture, Washington, D. C., spent a few weeks at Boston relieving the market reporting and grading inspector at that point. He is now visiting in New York, after which he will spend two weeks in Philadelphia and then return to his duties at Washington.

A few changes in the personnel of the various branches of Stahl-Meyer, Inc., have been made. They include Miss T. Krasner who has been transferred from the Otto Stahl Branch to the sales staff of Louis Meyer and Richard Williamson from F. A. Ferris branch to the bookkeeping staff at Otto Stahl. Miss A. Monahan of the Otto Stahl, Inc. staff has just returned to her desk following an illness of several weeks.

The HOFFMAN Line

IS A PROFIT LINE

There can be no finer endorsement of the profitable qualities of the famous Hoffman line than the increasing number of meat packers who are adding the Hoffman line of dry sausage to their profitable sales-building items. These packers have learned just how good and how profitable the Hoffman line is, and are taking advantage of these qualities in building up their trade. No better line, no more profitable line, is produced.



*Hickory Brand
B/C Salami*



Only by specialized effort is it possible to make a line of dry sausage which will meet all the requirements of a discerning trade. The Hoffman line, added to your present products, eliminates this distressing problem for the meat packer. With the Hoffman line, the volume of your dry sausage department can be built up and kept up to a profitable standard with the large repeat sales. We are in a position to make excellent suggestions and give complete cooperation in helping build up your dry sausage department. Write us today. It will be to your advantage.



J. S. HOFFMAN COMPANY

CHICAGO—NEW YORK

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, best	9.50@10.25
Cows, medium	4.00@ 5.00
Bulls, light to medium	3.00@ 3.75

LIVE CALVES.

Vealers, fair to good	12.75@13.75
Vealers, common to medium	11.00@12.50

LIVE SHEEP AND LAMBS.

Lambs, spring	9.00@10.00
Lambs, spring culls	6.50@ 8.50
Sheep	1.50@ 4.00

LIVE HOGS.

Hogs, 160-210 lbs.	11.10
Hogs, medium	11.00
Hogs, 120 lbs.	11.00
Roughs	9.25

DRESSED HOGS.

Hogs, heavy	16.00
Hogs, 180 lbs.	16.25
Pigs, 80 lbs.	16.25
Pigs, 80-140 lbs.	16.50

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	21	22
Choice, native light	22	23
Native, common to fair	19	20

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	20	21
Native choice yearlings, 400@600 lbs.	20	22
Good to choice heifers	17	18
Good to choice cows	17	18
Common to fair cows	11	13
Fresh bologna bulis	11	12

BEEF CUTS.

	Western.	City.
No. 1 ribs	26	28
No. 2 ribs	24	25
No. 3 ribs	22	24
No. 1 loins	32	34
No. 2 loins	30	32
No. 3 loins	28	30
No. 1 hinds and ribs	25	26
No. 2 hinds and ribs	23	24
No. 3 hinds and ribs	20	21
No. 1 rounds	18	20
No. 2 rounds	17	19
No. 3 rounds	16	18
No. 1 chucks	18	19
No. 2 chucks	16	17
No. 3 chucks	14	15
Bolognas	11	12
Rolls, reg., 6@8 lbs. avg.	22	23
Rolls, reg., 4@6 lbs. avg.	17	18
Tenderloins, 4@6 lbs. avg.	60	70
Tenderloins, 5@6 lbs. avg.	65	75
Shoulder clods	10	11

DRESSED VEAL AND CALVES.

Prime veal	26	28
Good to choice veal	22	24
Med. to common veal	15	17
Good to choice calves	15	17
Med. to common calves	14	15

DRESSED SHEEP AND LAMBS.

Lambs, prime	25	27
Lambs, good	23	25
Sheep, good	11	13
Sheep, medium	7	10

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	26	27
Pork tenderloins, fresh	50	55
Pork tenderloins, frozen	48	50
Shoulders, city, 10@12 lbs. avg.	19	20
Shoulders, Western, 10@12 lbs.	17	18
Butts, boneless, Western	24	25
Butts, regular, Western	20	21
Hams, Western, fresh, 10@12 lbs. avg.	21	22
Hams, city, fresh, 6@10 lbs. avg.	26	27
Picnic hams, Western, fresh, 6@8 lbs. avg.	16	17
Pork trimmings, extra lean	20	21
Pork trimmings, regular 50% lean	14	15
Spareribs, fresh	15	16

SMOKED MEATS.

Hams, 8@10 lbs. avg.	26	27
Hams, 10@12 lbs. avg.	25	26
Hams, 12@14 lbs. avg.	24	25
Picnics, 4@6 lbs. avg.	17	18
Picnics, 6@8 lbs. avg.	16	17
Roillettes, 8@10 lbs. avg.	17	18
Beef tongue, light	30	32
Beef tongue, heavy	34	36
Bacon, boneless, Western	23	24
Bacon, boneless, city	20	21
Pickled bellies, 8@10 lbs. avg.	18	19

FANCY MEATS.

Fresh steer tongues, untrimmed	26c a pound
Fresh steer tongues, l. c. trim'd	48c a pound
Sweetbreads, beef	70c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	18c a pound
Mutton kidneys	11c each
Livers, beef	37c a pound
Ortalls	18c a pound
Beef hanging tenders	30c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	2	4
Breast fat	2	4
Edible suet	2	4
Cond. suet	2	3

GREEN CALFSKINS.

	5-9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals	18	2.00	2.10	2.30
Prime No. 2 veals	16	1.80	1.85	2.05
Buttermilk No. 1	14	1.65	1.75	1.95
Buttermilk No. 2	12	1.40	1.50	1.70
Branded Gruby	8	.85	.90	1.10
Number 3	6	.60	.65	.80

BUTTER.

Creamery, extra (92 score)	40
Creamery, first (88 to 89 score)	37 1/2
Creamery, second (84 to 87 score)	34
Creamery, lower grades	32

EGGS.

(Mixed colors.)

Extra, dozen	31	33
Extra, firsts, doz.	30	32
Firsts	27	28
Checks	18	19

LIVE POULTRY.

Fowls, colored, fancy, via express	27	28
Fowls, Leghorns, via express	24	24

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	26
Western, 48 to 54 lbs. to dozen, lb.	23
Western, 43 to 47 lbs. to dozen, lb.	21
Western, 36 to 42 lbs. to dozen, lb.	19
Western, 30 to 35 lbs. to dozen, lb.	18
Fowls—fresh—dry pkd.—12 to box—prime to fcy:	
Western, 60 to 65 lbs. to dozen, lb.	29
Western, 48 to 54 lbs. to dozen, lb.	26
Western, 43 to 47 lbs. to dozen, lb.	24
Western, 36 to 42 lbs. to dozen, lb.	22
Western, 30 to 35 lbs. to dozen, lb.	20

Ducks—	
Long Island, No. 1	19

Squabs—	
White, ungraded, per lb.	30

Chickens, fresh, 12 to box, prime to fancy:	
Broilers, under 14 lbs.	31

Fowls, frozen—dry pkd.—12 to box—prime to fcy:	
Western, 60 to 65 lbs. to dozen, lb.	29
Western, 48 to 54 lbs. to dozen, lb.	26
Western, 43 to 47 lbs. to dozen, lb.	24

Turkeys, fresh—prime to fancy:	
Young toms	58
Young hens	45

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended September 11, 1930:

	Sept. 5	6	8	9	10	11
Chicago	39	38	38	38	38	38
New York	39 1/2	39 1/2	39	39	39 1/2	39 1/2
Boston	40	40	39 1/2	39 1/2	39 1/2	39 1/2
Phila.	40 1/2	40 1/2	40	40	40 1/2	40 1/2

Wholesale prices, carlots—fresh centralized butter—90 score at Chicago:

	38	38	37 1/2	37 1/2
Receipts of butter by cities (tubs):				

	Wk. to	Prev. week.	Last week.	Since Jan. 1, 1930.
Chicago	31,283	30,000	30,705	2,394,176
N. Y.	32,250	40,686	37,049	2,886,572
Boston	10,392	16,340	13,594	833,060
Phila.	14,771	14,246	14,832	813,633

Total 108,096 110,881 116,180 6,737,471 6,965,512

Cold storage movements (lbs.):

	In	Out	On hand	Same week-day last year.
	Sept. 11.	Sept. 11.	Sept. 12.	
Chicago	129,887	75,290	30,772,062	28,852,250
New York	101,808	184,298	17,128,891	22,317,423
Boston	29,259	135,717	10,958,552	10,720,576
Phila.	90	87,841	5,054,360	6,839,020
Total	318,044	483,155	63,911,394	68,750,249

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per 100 lbs. ex vessel Atlantic and Gulf ports	\$ 1.83 1/2
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York	@ 1.70
Blood, dried, 15-16% per unit	@ 3.50
Fish scrap, dried, 11% ammonia 10% B. P. L. f.o.b. fish factory	4.00 & 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	3.75 & 10c
Fish scrap, acidulated, 8% ammonia, 3% A. P. A. f.o.b. fish factory	3.50 & 50c
Soda Nitrate in bags, 100 lbs. spot	@ 1.90
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	3.65 & 10c
Tankage, unground, 9@10 ammo	3.50 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@ 25.00
Bone meal, raw, 4 1/2 and 50 bags, per ton, c.i.f.	@ 29.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 10% flat	@ 9.00

Potash.

Manure salt, 20% bulk, per ton	@ 12.65
Kainit, 14% bulk, per ton	@ 9.70
Muriate in bags, basis 80% per ton	@ 37.15
Sulphate in bags, basis 90%, per ton	@ 48.25

Beef.

Cracklings, 50% unground	@ 90
Cracklings, 60% unground	@ 92 1/2

BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	95.00@125.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces	@ 85.00
Black or striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 70.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@ 80.00
Horns, according to grade	75.00@200.00

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10c

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9.70
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